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IMPORTANT SAFETY INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.

READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important.
We have provided many important safety messages throughout this manual and on the appliance.
Read all the instructions before using the appliance and always obey all safety messages.

Important Safety Instructions

RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

WARNING

- **This appliance is intended for use in the home only.**
- **Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.**
- **This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.**
- **Read all the instructions before installing or using the appliance for the first time.**
- **Keep these operating instructions in a safe place and pass them on to any future user.**

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.

NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

Important Safety Instructions

EN

WARNING

To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located on the back of the appliance and on the oven door frame. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- WARNING: NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating of the oven.
- DO NOT LEAVE CHILDREN UNATTENDED: Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- CAUTION: Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- WEAR PROPER APPAREL: Loose-fitting or hanging garments should never be worn while using the appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the oven door.
- FLAMMABLE MATERIALS SHOULD NEVER BE STORED IN THE OVEN.
- DO NOT TOUCH THE INSIDE OF THE APPLIANCE: Heating elements may be hot even though they are dark in color. The oven cavity can be hot enough to cause burns. During and after use, do not touch areas inside of the oven until they have had sufficient time to cool. Do not allow garments or any flammable material to come into contact with hot surfaces. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- PLACE THE OVEN RACKS IN THE DESIRED POSITION WHILE THE OVEN IS COOL: If a rack must be removed while the oven is hot, do not allow the potholders to come in contact with the broiler burner.
- USE CAUTION WHEN OPENING THE OVEN DOOR: Allow hot air or steam to escape before removing or placing foods in the oven.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not obstruct oven vents or openings for air intake.

Important Safety Instructions

- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:

1. To contact a qualified electrician.
2. To ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.

- Always check that the controls are in the "zero" (off) position when the oven is not in use.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the oven for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Do not hang articles on any part of the appliance or place anything against the oven. Some fabrics are extremely flammable and could ignite.
- DO NOT USE ALUMINUM FOIL TO LINE ANY PART OF THE OVEN. Use of a foil liner can result in an electrical shock or fire hazard or obstruct the flow of heat and air. Foil is an excellent heat insulator, allowing heat to be trapped under it. This can interfere with cooking and can damage the enamel of the oven.
- Prevent aluminum foil from contacting the heating elements.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.
- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE OVEN.
- Do not clean, rub, damage or remove the oven door gasket. It is essential for a good, tight seal during baking and when the self-clean cycle is engaged. Replace the oven door gasket if it becomes damaged or encrusted with food residue.
- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.

State of California Proposition 65 Warning

WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

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- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not stand or sit on the oven door.
- Remove all packing materials and temporary labels from the oven.
- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the appliance ID plate. The ID plates are visibly located on the oven door frame. THE ID PLATE MUST NOT BE REMOVED.
- BEFORE BAKING FOR THE FIRST TIME, turn on the oven to burn off any dirt, oil or grease remaining from the manufacturing process. Turn the oven on and set to 450°F for 20 to 30 minutes.

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.

Safety instructions

Information

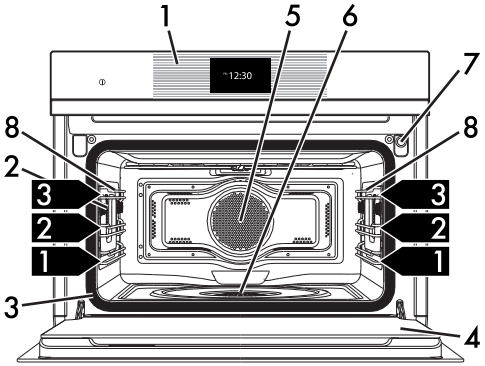
Advice

1. Use instruction sequence.
- Single use instruction.

SAVE THESE INSTRUCTIONS

1 Description

1.1 General Description



1 Control panel
2 Oven light
3 Seal
4 Door
5 Fan
6 Evaporation tray
7 Water supply tube
8 Rack support frames
1,2,3... Frame shelf

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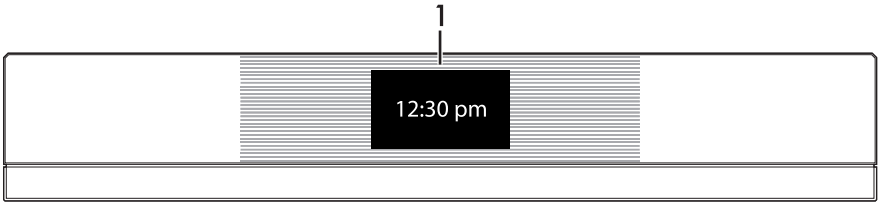
1.2 Control panel



1 ON/OFF button

The ON/OFF button turns the appliance on or off.

2 Display

The touch screen makes it possible to interact with the appliance. Press the icons to access the various available functions. The display shows all parameters for the appliance's operation, such as: the function selected, settings related to the time/ temperature and to saved cooking programs.

In general, to return to the previous menu or end a function, press the symbol; to confirm the options selected press the symbol.

1.3 Other parts

Positioning shelves

The appliance has shelves for positioning trays and racks at various heights. The position heights go from the bottom upwards (see 1.1 General Description).

Cooling fan

The fan cools the appliance and turns on during cooking or baking.

The fan provides a steady outflow of air from above the door, which may continue for a short time after the appliance has been turned off.

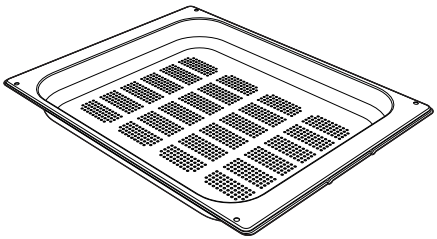
Internal lighting

The internal lighting for the appliance turns on:

- when the door is opened;
- during a function, by pressing the symbol to activate it, or the symbol to manually deactivate internal lighting.

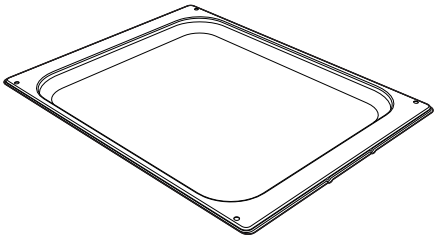
1.4 Available accessories

Perforated tray



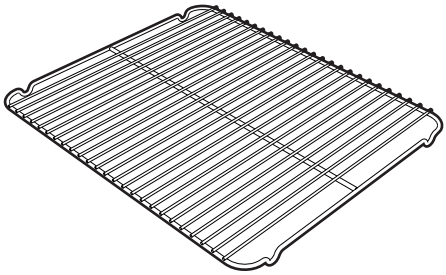
Useful for steaming fish and vegetables.

Tray



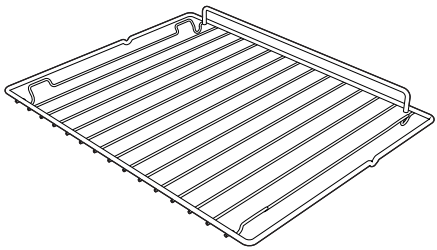
Useful when cooking cakes (with cooking times of less than 25 minutes or without steam), rice, beans and cereals. It is also essential for collecting liquids produced by steaming or defrosting foods contained in the perforated trays above.

Tray rack



To be placed over the top of the tray; for cooking foods which may drip.

Rack



Used for supporting containers with food during cooking.

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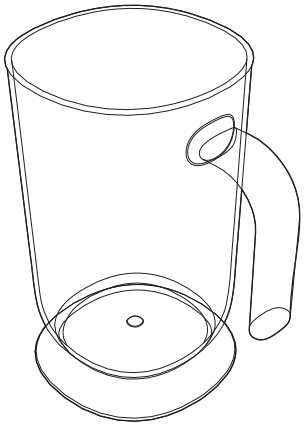
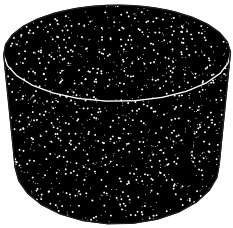
Jug



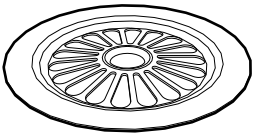
Useful for containing liquids during filling and emptying of the tank.

Sponge



Useful for removing condensation from inside the oven.

Evaporation tray cover



Evenly distributes steam inside the oven.

Not all accessories are available on some models.

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

Original supplied and optional accessories can be requested to Authorized Assistance Centers. Use only original accessories supplied by the manufacturer.

1.5 Other cooking containers

- You may also use your own containers for cooking in the oven, as long as they are resistant to high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal facilitates better distribution of heat to the foods.
- It is normal for metal containers to deform somewhat during high-temperature cooking, but they will return to their original shape when they cool down.
- Thick ceramic plates may require more heat than normal. Longer cooking times may be necessary.

2 Use

2.1 Instructions

High temperature inside the oven during use

Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Open the appliance door carefully during or after cooking.
- Take care because steam may not be visible at certain temperatures.
- Do not cook dishes containing large quantities of strong alcoholic beverages. Alcohol vapor inside the oven could ignite.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.

Improper use

Risk of damage to enameled surfaces

- When steaming, always place the tray below the perforated tray in order to catch any drips.
- Do not cover the bottom of the oven cavity with aluminum or tin foil sheets.
- The base of the oven and the evaporation tray must always be left free.
- Dishes must be heat and steam resistant.
- Do not use silicone molds when steaming.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven cavity.
- Do not place pans or trays directly on the bottom of the oven cavity.
- Do not pour water directly onto very hot trays.

High temperature inside the oven during use

Danger of fire or explosion

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

2.2 First use

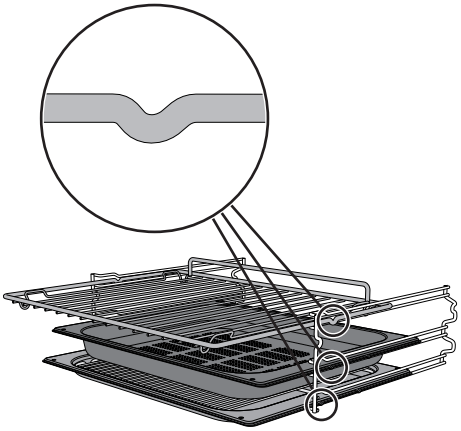
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance's accessories (see "Cleaning the oven cavity").
4. Heat the empty oven at the maximum temperature for at least 20 minutes to burn off any residues left by the manufacturing process (see "Using the oven").
5. You must set the current time in order to start using the appliance (see "Clock").

2.3 Using the accessories

Racks and trays

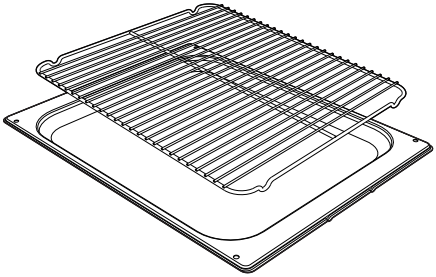
Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack and tray from being removed accidentally must face downwards towards the back of the oven.



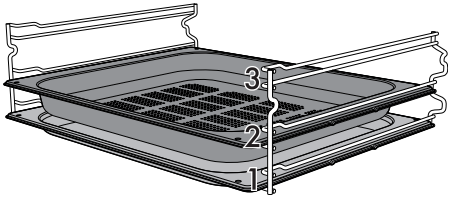
Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Configuration 2+1

If you intend to use the perforated baking tray for steam cooking, it must be placed on the second shelf and the baking tray must be placed on the first shelf. In this way it is possible to collect the liquids separately from the food that is being cooked (configuration 2+1, see "Manual water drain").

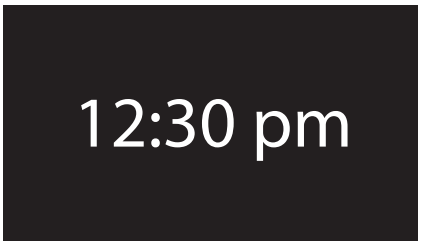


Gently insert racks and trays into the oven until they come to a stop.

Clean the trays before using them for the first time to remove any residues left by the manufacturing process.

2.4 Using the oven

First use



At first use, or after a power failure, the appliance's display will show a flashing 00:00 symbol. To be able to start any cooking function, the current time must be set (if it is the first time using the appliance, we also recommend setting the desired language).

Press the display to bring up the settings menu.

The appliance's initial default language is English.

At first use, or after a power failure, wait a few seconds before trying to use the appliance.

EN

Reactivating the display

If the Eco-Light mode is active (see "Eco-Light" in the "Settings" section), the display will switch off 2 minutes after the appliance was last used.

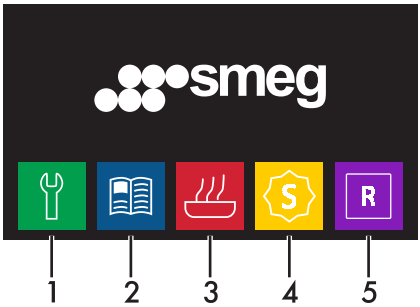
To reactivate the display when it is off:

- Press the ON/OFF button.

The appliance will emit a series of sounds and the display will switch on after a few seconds. The display shows the current time screen when it is switched on again.

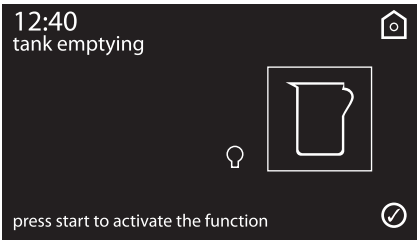
Home screen

Press the time on the display window. It will then be possible to select the various available functions from the appliance's home screen.



1 Settings
2 Programs
3 Cooking functions
4 Special features
5 Personal programs

For safety reasons, at the first electrical connection or after a power failure, if there is even a small amount of water inside the reservoir, at the end of the first function set (even without using steam), the display will show the request to drain the reservoir.



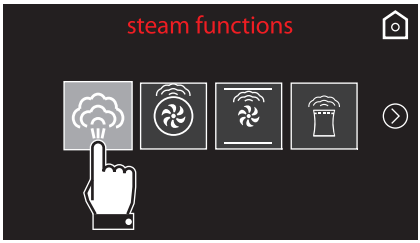
- Drain the reservoir as described in the section "Removing the residual water".

Steam function settings

Do not place food or any other object directly on the bottom of the oven. The base of the oven and the evaporation tray must always be left free.

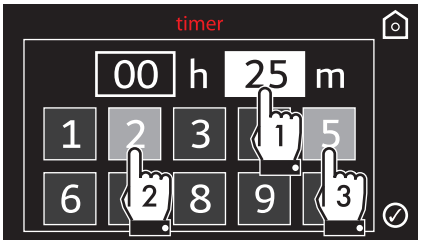
1. Place the food inside the oven.
2. From the home screen, select the **cooking functions** icon.

3. Select the "steam" function.

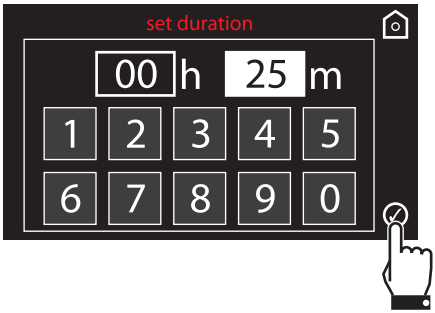


If cooking has just been performed with temperatures greater than 215°F, you must wait for the oven to cool in order to use the steam function.

4. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.



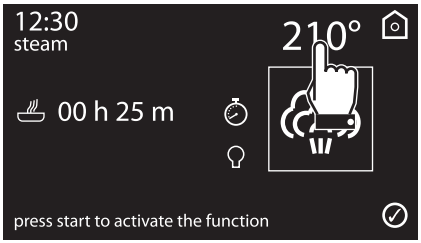
5. Press the ✓ symbol to confirm.



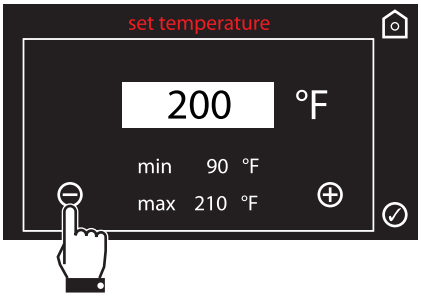
Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

The display shows the screen for setting the steaming parameters

6. Press the displayed temperature to change it.

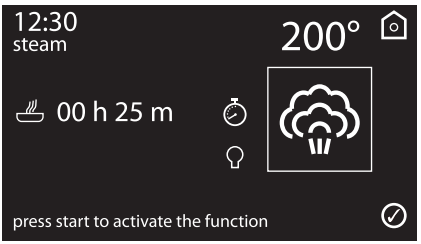


7. Press the symbol ⊕ and ⊖ to set the required temperature.



The minimum temperature that can be set is 90°F. The value changes by 10°F each time the symbols ⊕ and ⊖ are pressed.

8. Press the symbol ✓ to confirm the cooking temperature set (for example 200°F)

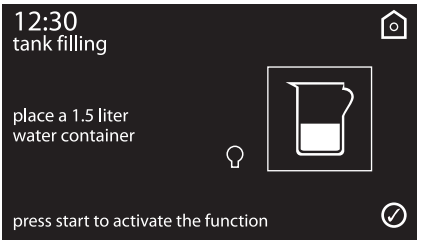


9. Press the ✓ symbol to confirm.

Keep pressing the ⌂ symbol for a few seconds to immediately turn off the oven and return to the main menu.

Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.

A request to fill the reservoir with water is shown on the display.



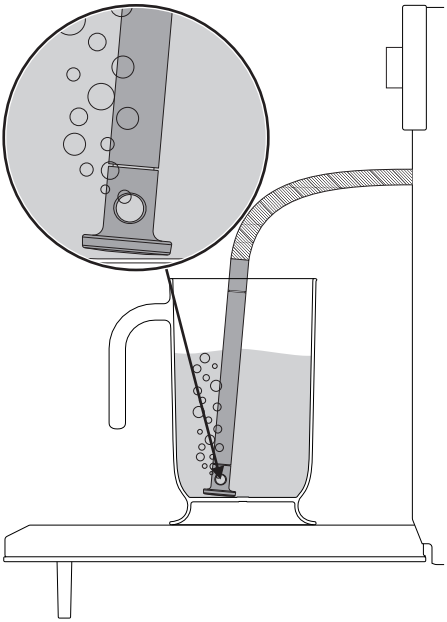
Filling the reservoir

- Use cold tap water which is not too hard, softened water or still mineral water.
- Do not use distilled water, tap water with a high chloride content (> 40 mg/l), or other liquids.

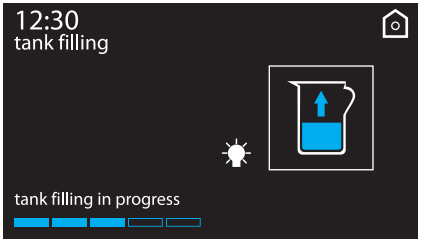
10. Fill the jug provided (or a container) with sufficient water for the cooking duration.
11. Open the oven door.
12. Place the jug (or container) on the open door.

Note: the jug (or container) with the water must have a gross weight lower than 5 kg.

13. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



14. Press the symbol ✓ to start filling the reservoir with water.



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

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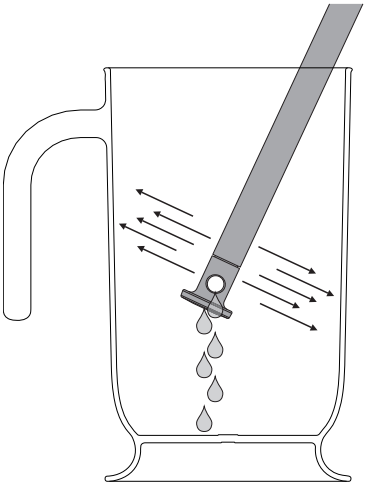
In the event that the water runs out, the appliance will automatically stop the cooking process, a buzzer will sound and the display will show a request to fill the reservoir with water.

15. At the end press "ok" to confirm that you have finished filling the reservoir.

16. Shake the tube in order to remove any remaining water.



17. Return the tube to its original position, remove the jug (or container) and close the door.

When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

18. Close the door. The appliance starts the function automatically using the parameters set.

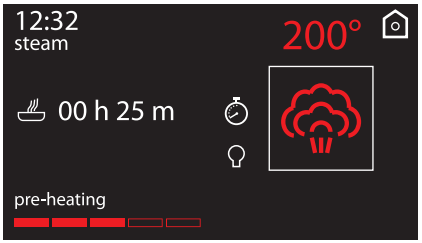
Keep pressing the symbol for a few seconds to immediately turn off the oven and return to the main menu.

Each time the door is opened, the function in progress will stop and then automatically restart when the door is closed again.

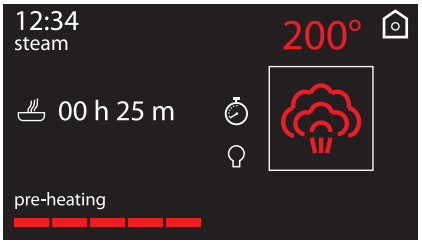
Preheating stage

Steaming is always preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

This stage is indicated by a progressive increase in the temperature level reached.

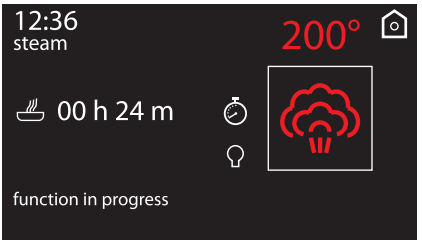


At the end of preheating the temperature reaches the maximum set level.



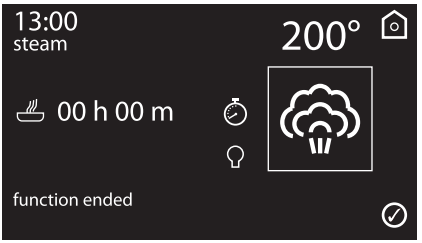
If cooking has just been performed with temperatures greater than 210°F, you must wait for the oven to cool in order to use the steam function.

A buzzer sounds to indicate that cooking starts automatically.



End of the steam function

At the end of cooking, "steam function ended" appears on the display and a buzzer sounds, which can be deactivated by touching any modifiable zones of the display (**temperature**, **function**, and) or by opening the door.



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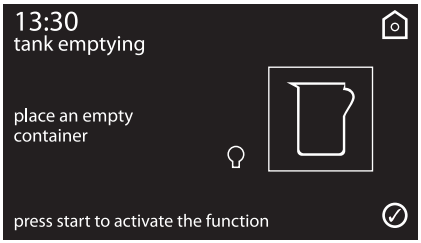
Removing the residual water

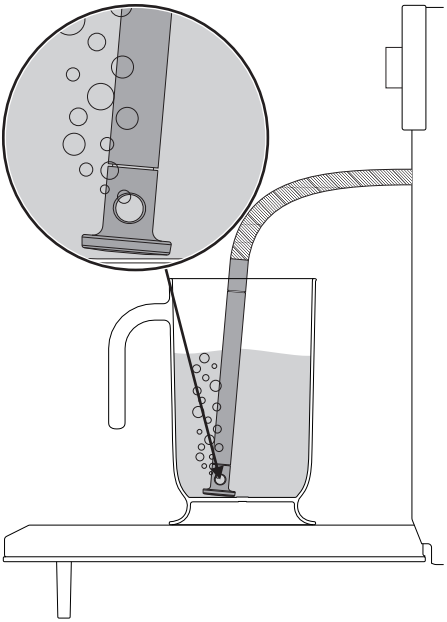
At the end of steaming, the water can be emptied from the reservoir.

We recommend emptying the reservoir each time you finish using the appliance to avoid scale build-up.

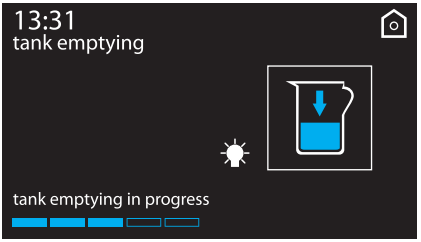
19. When the steam function has ended, press the return symbol : the appliance prompts you to drain water from the reservoir.



20. Stand to the side of the appliance and open the door ajar for a few seconds to allow excess steam to escape.
21. Fully open the door when safe to do so and cautiously remove the food from the oven.
22. Place the jug (or container) on the open door.
23. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



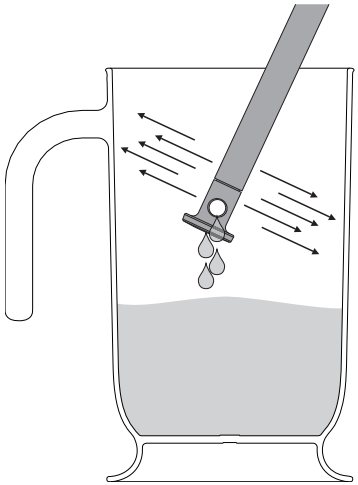
24. Press the symbol to start draining the water into the jug (or container).



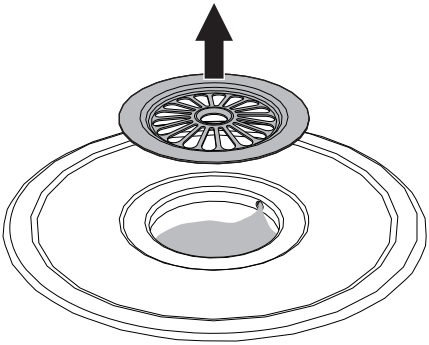
It is only possible to drain the water when the door is open. Always make sure that you have removed the tube from its seat and inserted its end into the jug (or container) before pressing the symbol ✓ to start the draining cycle.

When complete, the display will indicate that the residual water removal process is complete.

25. Press "ok" to confirm.
26. Shake the tube in order to remove any remaining water.

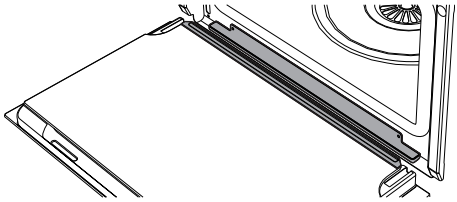


27. Place the tube back into its seat and remove the jug.
28. Remove the cover from the evaporation tray inside the oven cavity and dry it with the sponge provided.



Note: the evaporation tray cover may be very hot, use appropriate protection.

29. Remove condensation from the base and walls of the oven cavity, the door glass and drip tray and the front of the appliance using a sponge.



Take care: the water may be very hot.

Advice for steam cooking

- Pasta and rice: upon reaching 210 °F, the cooking time will be the same as with cooking on a hob. Place the pasta or rice in a metal tray and cover with around a centimeter of water. For best results when cooking rice, place a lid on the container or cover with aluminum foil. This procedure allows the rice to absorb all the water, and it can then be served directly to the table.
- Eggs: these may be **boiled**, **scrambled** or **poached** by using the steam function at 210 °F. To obtain perfect **boiled eggs**, place them on the perforated tray and cook for 4-6 minutes for soft boiled eggs and 8-10 minutes for hard-boiled eggs. For **scrambled eggs**, place the beaten eggs in a metal tray together with milk, butter and seasoning. Cover the tray with aluminum foil. Mix every couple of minutes using a fork. For **poached eggs**, pour boiling water into the metal tray with a drop of vinegar and steam cook for around 4-5 minutes.
- Vegetables: steaming vegetables gives excellent results. They maintain their color, flavor and nutritional properties. For dense vegetables such as potatoes, turnips and parsnips, cook at 210 °F for the same length of time you would boil them on a hob. For broccoli and carrots, cook for 6 minutes if you want them to remain firm, or 10 minutes if you want them to be softer.
- Fish: due to the delicate nature of fish, steaming gives excellent results. For oily fish such as salmon or trout, cook at 210°F for around 5 minutes. For white fish such as cod or haddock, cook at 180°F for around 5 minutes. If you are cooking different foods, all fish must be cooked in the perforated tray which must be placed on the bottom shelf of the oven to avoid liquid from the fish dripping onto other food products.
- Meat: casseroles and curries are ideal for steaming. Prepare the casserole as for normal oven cooking. Place it in a metal tray, cover with a lid or aluminum foil, and cook for between 45 minutes and 3 hours depending on the cut of meat used.
- Thin soups: steaming allows flavors to develop perfectly with minimum effort, as the liquids will not boil over. For vegetable soup with the correct consistency, first steam the vegetables, then add broth and steam cook at 210°F. The steam function is also ideal for preparing large quantities for later use.
- Soups: Thicker soups are also easy and quick to prepare. Place the soup in a metal tray, cover with a lid or aluminum foil and steam cook at 210 °F for the same time you would cook it in a microwave oven. To obtain a creamy texture stir halfway through cooking.

- Reheating: the steaming function will not dry foods out and gives a moister result. A previously prepared home-cooked meal, covered with aluminum foil, will take around 10-12 minutes to reheat. Ready meals will require approximately double the time indicated on the package.
- Defrosting: it is possible to use the steam function to defrost foods. Times vary, but defrosting with the steam function takes around half the time necessary for covered foods left to defrost at room temperature.
- Peeling peppers and tomatoes: this is very easy to do when using the steam function. Use a knife to cut a small cross in the skin of the tomato, and steam for 1 minute. Peppers have tougher skin, and may require up to 4 minutes to soften it sufficiently for peeling.
- Chocolate: this can be melted using the steaming function. Place the chocolate in a metal tray, cover with aluminum foil and steam for 1 minute. Unlike other methods, chocolate is unlikely to burn in the steam oven.
- Hot towels: ideal for facial treatments, a close shave or for use after a meal, these are easy to prepare using the steaming function. Moisten a towel with water, roll it up and steam it for 1 minute.

Combination cooking functions

Combination cooking functions are ideal for preparing moist cakes and bread and for tender roast meats.

Combination functions list

Steam + circular + fan

The combination of the fan, the circular heating element and the steam is particularly suitable for preparing roast meats, chicken and baked goods such as bread and leavened sweets.

Steam + static + fan

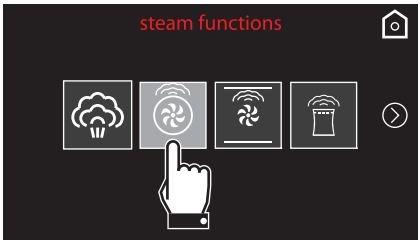
The operation of the fan combined with traditional cooking, with the assistance of steam, ensures uniform cooking even with complex recipes. Ideal for roast veal, roast duck and cooking whole fish.

Sous Vide

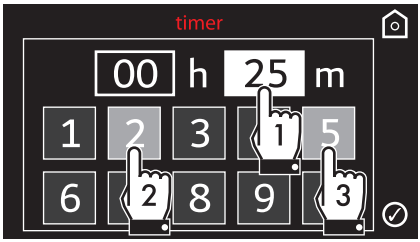
Steam function for perfect cooking inside a sealed bag. The food's flavours are enhanced and no nutrients are lost.

1. From the home screen, select the **cooking functions** icon.

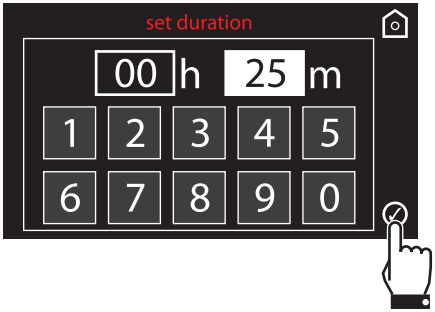
2. Select a combination function.



3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.

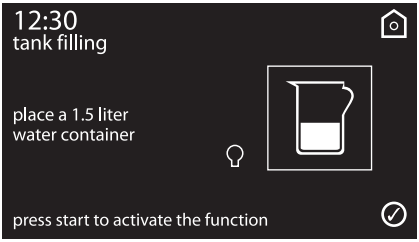


4. Press the ✓ symbol to confirm.



Even if a longer time is set, the appliance will set the cooking duration to the maximum time allowed.

A request to fill the reservoir with water is shown on the display.

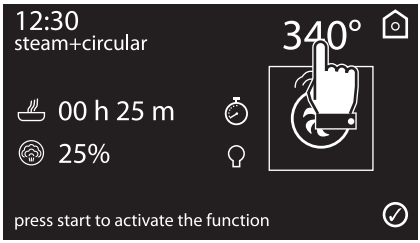


5. Fill the reservoir as described in chapter "Filling the reservoir".

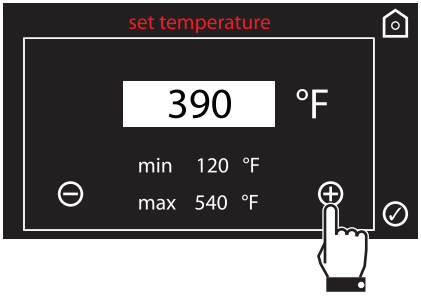
6. At the end press "ok" to confirm that you have finished filling the reservoir.

The display shows the screen for setting the parameters of the selected combination function.

7. Press the displayed temperature to change it.



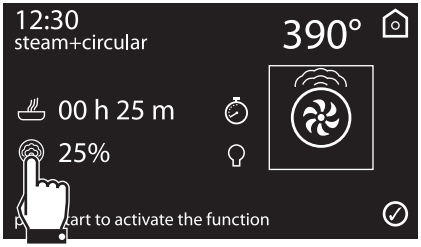
8. Press the symbols ⊕ and ⊖ to set the required temperature.



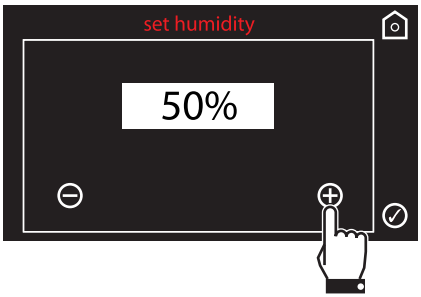
The minimum temperature that can be set is 120°F. The value changes by 10°F each time the symbols ⊕ and ⊖ are pressed.

9. Press the symbol ✓ to confirm the cooking temperature set (for example 390°F).

10. Press the symbol to change the percentage of steam used for cooking.

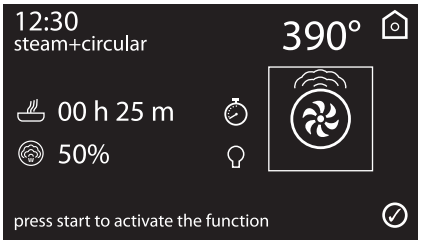


11. Use the symbols ⊕ and ⊖ to change the percentage of steam used for cooking.



The minimum percentage that can be set is 20%. The value changes by 5% each time the symbols ⊕ and ⊖ are pressed.

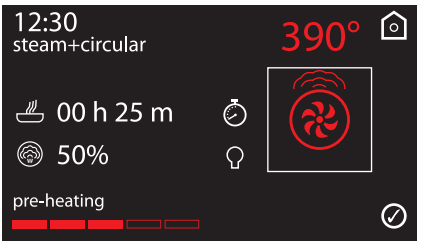
12. Press the symbol ✓ to confirm the percentage of steam set (for example 50%).



Preheating stage

Combination functions are preceded by a preheating stage, which allows the appliance to heat up to cooking temperature.

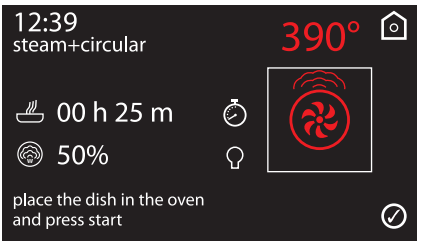
This stage is performed without using steam and is indicated by the progressive increase in the temperature level reached.



At the end of preheating the temperature reaches the maximum set level.

A buzzer sounds to indicate that the food to be cooked can be put in the oven.

- Press the symbol ✓ to start cooking.

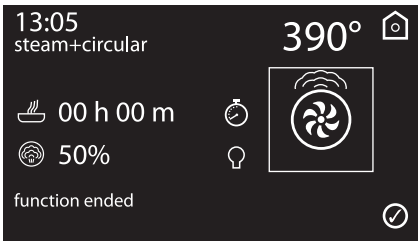


Keep pressing the ⌂ symbol for a few seconds to immediately turn off the oven and return to the main menu.

Steam percentage	Type of food
25%	Breads and cakes
30%	Duck
40%	Beef, veal and lamb
50%	Chicken and chops
70%	Whole fish

Combination function end

At the end of cooking, "function ended" appears on the display and a buzzer sounds, which can be deactivated by touching any modifiable zones of the display (**temperature**, **function**, and) or by opening the door.



13. Drain the reservoir as described in the section "Removing the residual water".

Sous Vide cooking

The bag containing the food can be placed on the perforated tray or on a rack positioned on the first or second shelf.

Sous vide cooking in a steam oven is the best way to cook food without altering its nutritional properties and quality. It is also an extremely healthy and natural type of cooking.

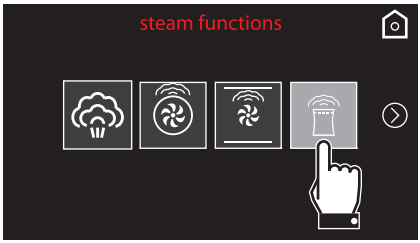
- The Sous vide technique allows the heat to be transferred efficiently from the steam to the food, preventing the loss of flavour through the oxidation and evaporation of nutrients and humidity during cooking.
- Sous vide cooking also allows greater control over the cooking compared to traditional methods and ensures that cooking is uniform.
- It also allows cooking to be carried out at lower temperatures compared to traditional cooking methods.

EN

To select the Sous Vide cooking:

1. Press the time on the display to activate the appliance.
2. Select the **cooking functions** icon on the "**home screen**".

3. Select the **Sous Vide** function.



For Sous Vide cooking you need to:

- Have a chamber vacuum packing machine that allows you to achieve a better and safer vacuum for solid and liquid foods.
- Make sure that the seal area of the bag is clean and free from food residues.
- Hermetically seal the food in a special food grade bag that can withstand the cooking temperatures.
- Create a vacuum in the bag of at least 99.8% to prevent air bubbles forming inside that could affect the cooking.
- If you have a Smeg vacuum drawer, use the maximum vacuum level (level 3).

Once cooked, it is recommended to remove the product from the bag and finish cooking it in a pan or by grilling.

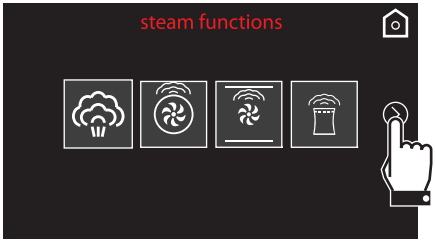
Tips:

- Preferably use fresh, high quality raw materials well-preserved until cooked.
- To improve the cooking result, dressings can be added inside the bag.
- Clean the food well from bones or fishbones that could pierce the bag and damage the cooking.
- Do not leave the food to be cooked for too long at room temperature as the bag may swell during cooking, losing all the advantages of vacuum.
- The food to be vacuum-packed for Sous Vide cooking or storage must be at a refrigerator temperature (from 3°C to 7°C), never hot.
- Keep the products in a vacuum (cooked and then blast chilled) at a constant temperature not exceeding 3°C in the refrigerator.
- For even cooking, do not overfill the bags and place the food in the best possible way on a single layer.
- If you are cooking multiple bags at the same time, place the bags on the same shelf without overlapping them.
- Do not reuse the bags after cooking.

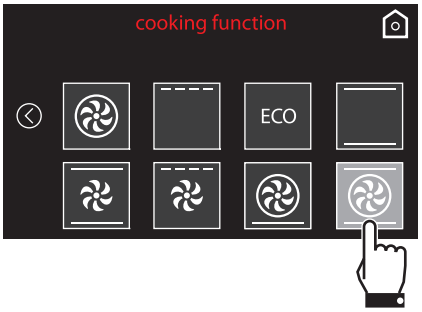
Traditional cooking functions

1. From the home screen, select the **cooking functions** icon.

2. Press the symbol to access the traditional cooking functions menu.



3. Select the desired function.



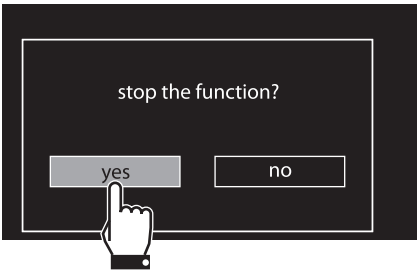
4. The appliance will begin preheating. The selected function, preset temperature, current time and the progress made in reaching the desired temperature (preheating) will be displayed.

5. When the preheating stage is over, a buzzer will sound to indicate that the food can be placed inside the oven.

With traditional cooking, food can be placed in the oven immediately or after preheating, as the user prefers.

Stopping a function

To interrupt cooking functions, press the symbol for about 2 seconds. Select the desired function.



Keep pressing the symbol for a few seconds to immediately turn off the oven and return to the main menu.

List of traditional cooking functions

Eco

This function is particularly useful for cooking on a single rack with reduced energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for food which needs to rise.

To save as much energy as possible and to reduce the cooking time, put the food in the oven without preheating it.

When using the ECO function, avoid opening the oven door while cooking.

When using the ECO function, cooking times (and preheating, if any) are longer.

Top+bottom bake elements

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Conventional 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, it is also particularly suitable for fatty meats such as goose and duck.

Broiler

The heat coming from the broiler element gives perfect broiling results, especially for thin and medium thickness meat, and in combination with the rotisserie (when present), it gives the food an even browning at the end of the cooking. Perfect for sausages, ribs and bacon. This function allows you to broil large quantities of food, particularly meat, evenly.

Bottom bake element

The heat radiating only from the bottom allows you to complete the cooking/baking of foods that require a higher base temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

Convection bake

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for cookies and cakes, even when simultaneously cooked on several levels. (For multi-level cooking, we recommend using the 1st and 4th level slots).

Convection broiler

The air that the fan produces softens the set heat wave generated by the broiler element, allowing for perfect broiling, even of very thick foods. Perfect for large cuts of meat (e.g. shank of pork).

Convection bottom bake element

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

Circular

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they require the same temperature and cooking time. Air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and cookies simultaneously (on different levels) without mixing smells and flavors.

Turbo

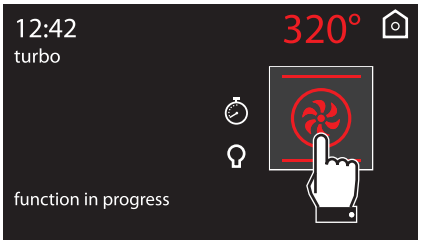
The combination of convection cooking and conventional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without mixing smells and flavors. Perfect for large volumes of food that call for intense cooking. (For multi-level cooking, we recommend using the 1st and 4th level slots).

Circular + convection broiler

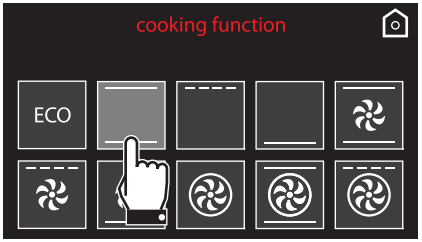
The combination of convection cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without mixing smells and flavors. Perfect for large volumes that call for intense cooking.

Modifying a function during cooking

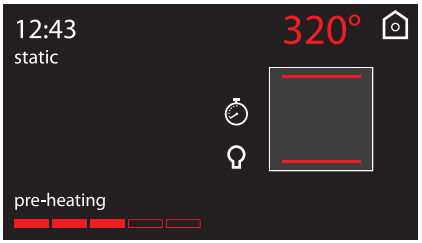
1. Press the function's symbol to modify it.



2. Press the new function's symbol.



3. The new function, preset temperature, current time and the progress made in reaching the desired temperature (preheating) will be displayed.

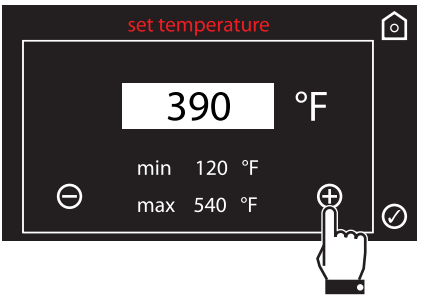


To avoid accidentally changing the current function or exiting the current display, the ⌂ symbol must be held for longer than normal. Pressing the symbol for 3 seconds will always exit the current screen and function.

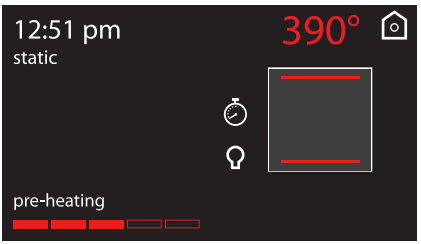
Changing the preset temperature

1. Press the value of the temperature to modify it.

2. Use the ⊕ and ⊖ symbols to set the temperature as desired.



3. Press the ✓ symbol to confirm.

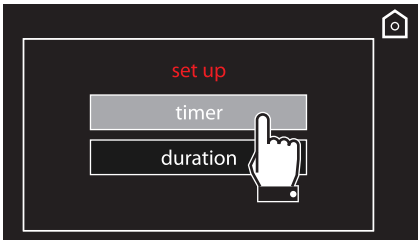


EN

Timer operation during a function

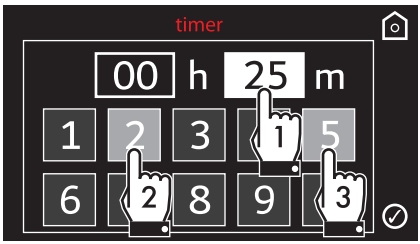
This function does not turn the oven off, but rather sounds a buzzer.

1. Press the symbol while using a cooking function.
2. Press **timer**.

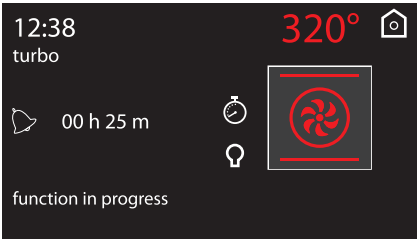


The timer can go from 1 minute (minimum) to 4 hours (maximum).

3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.



4. Press the symbol to confirm.
5. The countdown will begin.



6. Wait until the buzzer sounds to indicate that the time is up. The symbol will flash.

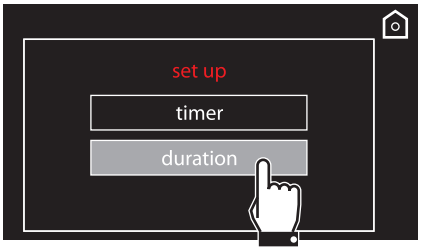
Press the symbol or to turn the buzzer off. To select another timer, press the symbol again.

Timed cooking

Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

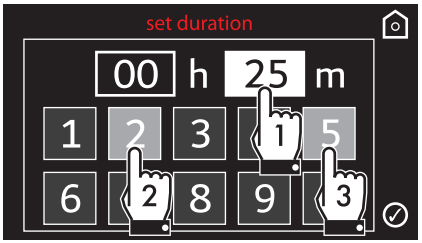
Activating timed cooking will cancel any previously-set timers.

1. Press the symbol while using a cooking function.
2. Press the **duration** lettering.

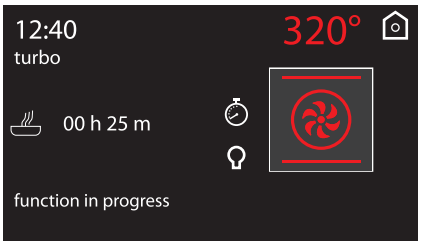


The timer can go from 1 minute (minimum) to 13 hours (maximum).

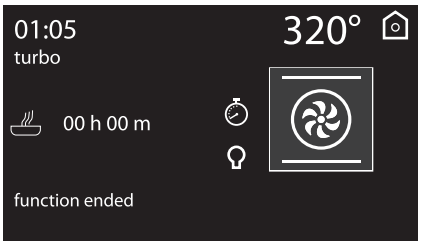
3. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.



4. Press the symbol to confirm.
5. Timed cooking has begun.



6. Once done, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the or symbol).



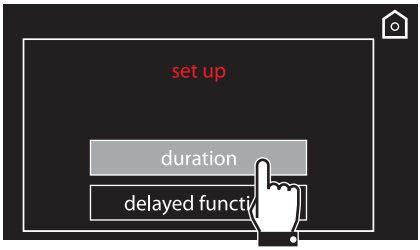
To keep cooking in manual mode, press the symbol and then the symbol. The appliance will resume its normal operation with the previously-selected settings.

EN

Modifying the settings during timed cooking

When in operation, it is possible to change the duration of timed cooking:

1. Press the symbol.
2. Press the **duration** lettering.

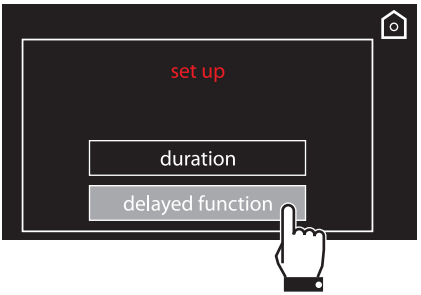


3. Enter the new desired duration and then press the symbol to confirm.

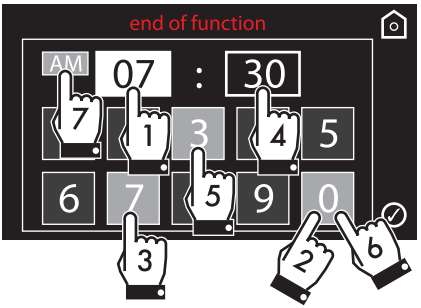
Cooking delayed

Cooking delayed is the function which ends cooking at a specific time, as set by the user, subsequently turning the appliance off.

1. After having set a cooking duration, press the symbol.
2. Press the **function delayed** lettering.



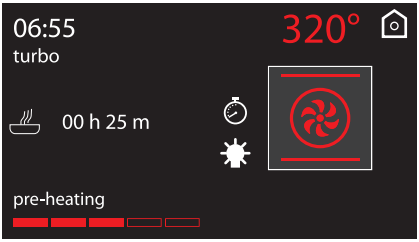
3. Enter the time you want the cooking function to end (for example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).



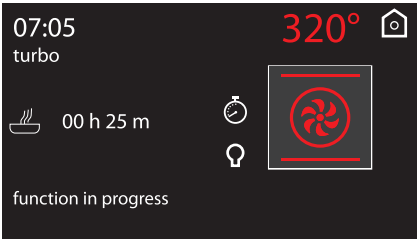
4. Press the symbol to confirm.

5. The appliance will turn on at the programmed time.

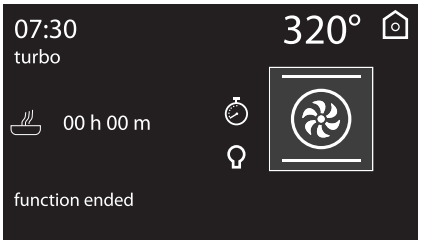
6. Depending on the values, the appliance will preheat for about 10 minutes...



7. ...and then proceed with the selected operation.



8. Once done, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the or symbol).



To keep cooking in manual mode, press the symbol and then the symbol. The appliance will resume its normal operation with the previously-selected settings.

For safety reasons, the end of cooking time cannot be set without having programmed the duration.

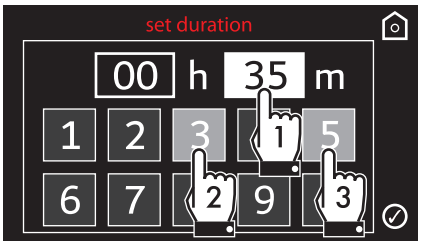
EN

Modifying the settings during programmed cooking

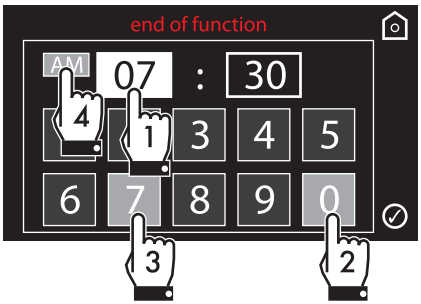
Modifying the cooking duration makes it necessary to reset the cooking stop time.

When in operation, the duration for programmed cooking can be modified:

1. Press the symbol.
2. Enter the new desired duration (for example, 35 minutes) and then press the symbol to confirm.



3. Press the symbol again.
4. Enter the new cooking end time (e.g. 7 pm, entered as 19:00), and press the symbol to confirm.



2.5 Cooking tips

General tips

- Use a convection function to achieve uniform cooking at several levels.
- Increasing the temperature does not shorten cooking or baking times (the food could be well cooked on the outside and undercooked on the inside).
- Once cooked, to avoid condensation from forming on the glass, don't leave hot food in the oven for too long.

Tips for cooking meats

- Cooking times vary depending on the thickness and quality of the meat, and on consumer tastes.
- Use a meat thermometer when cooking roasts, or simply press on the roast with a spoon. If it feels hard, it is ready; otherwise, it needs to roast a bit longer.

Tips for cooking with the broiler and convection broiler

- The meat can be grilled starting with a cold oven or with the oven preheated if you want to change the effect of the cooking.
- With the convection broiler function, it is recommended that the oven be preheated before broiling.
- We recommend placing the food at the center of the rack.

Tips for baking cakes and cookies

- It is preferable to use dark metal pans, which help to absorb the heat better.
- The temperature and baking duration depend on the quality and consistency of the dough.

- To check whether the cake is baked through, stick a toothpick into its highest point at the end of the baking time. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert goes flat when it comes out of the oven, on the next occasion reduce the set temperature by about 50°F, selecting a longer cooking time if necessary.

Tips for defrosting and proofing

- With the wrapping removed, place frozen foods into a lidless container and place it on the first rack in the oven.
- Do not overlap foods.
- To defrost meat, use a rack placed on the second level and a tray placed on the first level. This way, the meat does not remain in contact with the liquid from thawing.
- The most delicate parts can be covered with aluminum foil.
- For good proofing, place a container of water at the bottom of the oven.

To save energy

- Turn off the oven a few minutes before the time required. Cooking will continue for the remaining minutes with the heat already accumulated inside the oven.
- Do not open the oven door very often to avoid heat loss.
- Always keep the inside of the appliance clean.
- (Where present) If not used, remove the pizza tray and place the cover in its special location.

2.6 Special features

The special features menu lists a few functions, such as a timer when the oven is off, defrosting and cleaning features.

From the home screen, select the **special features** icon.

Certain functions are not available on some models.

For the following special functions

Vapor Clean

Descaling

Clean reservoir

see the "Cleaning and maintenance" section in this manual.

EN

List of special features

Timer

A buzzer will sound at the end of the minutes set.

Timed defrost

This function defrosts food according to a selected amount of time.

Proofing

Proofing encouraged by warmth coming from above for doughs of all types, ensuring great results in short amounts of time.

Reheat

This function allows you to reheat previously cooked food kept cool or in the refrigerator.

Sabbath

This function makes it possible to cook food in accordance with the provisions of the Jewish rest day.

Vapor Clean

This function makes cleaning easy thanks to a small amount of steam generated by a bit of water poured into the special trough at the bottom of the oven.

Descaling

This function allows you to descale the oven. (see "Cleaning and maintenance").

Clean reservoir

This function allows you to clean the reservoir. (see "Cleaning and maintenance").

Reservoir filling

This function allows you to fill the reservoir.

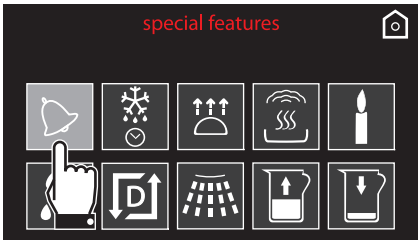
Empty reservoir

This function allows you to empty the reservoir.

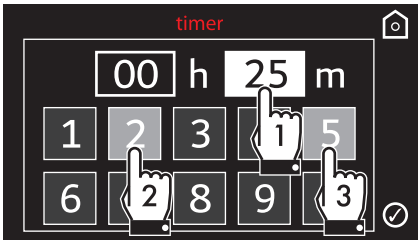
Timer

The timer can go from 1 minute (minimum) to 4 hours (maximum).

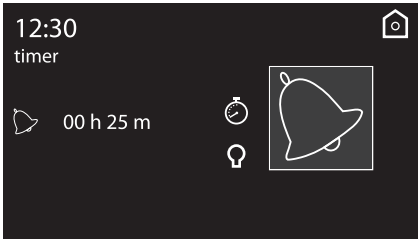
1. Select **timer** from the "special features" menu.



2. Enter the time desired. For example, if you want to set a timer for 25 min, first press the minutes box, then the numbers 2 and 5.



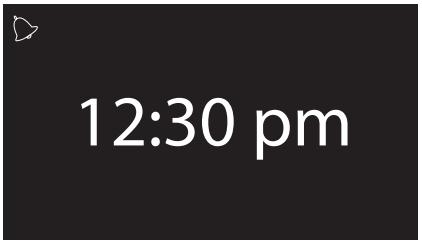
3. Press the ✓ symbol to confirm.
4. The countdown will begin.



5. Wait until the buzzer sounds to indicate that the time is up. The symbol will flash.

Press the symbol or to turn the buzzer off. To select another timer, press the symbol again.

6. If you exit the timer setting menu, the symbol will be displayed at the top left to indicate that a timer is active.



To stop the special timer, set the countdown value to zero.

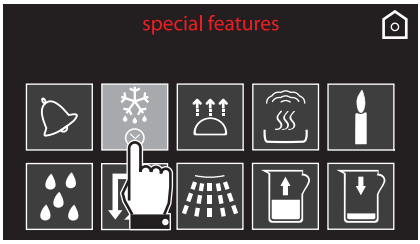
If you activate a function after having set a timer, this time will automatically be inserted as the function's timer, except for a few special features, automatic programs and personal recipes.

This function does not turn the oven off, but rather sounds a buzzer.

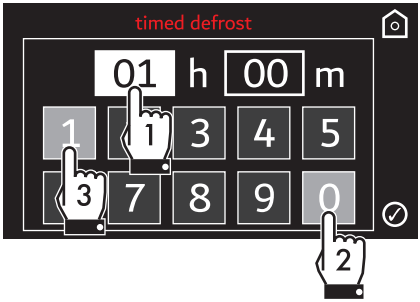
EN

Timed defrost

1. Place the food in the appliance.
2. Select **Timed defrost** from the "special features" menu.



3. Enter the time desired. For example, if you want to set 1 hour, first press the hour box, then the numbers 0 and 1.



4. Press the ✓ symbol to confirm.
5. Press the ✓ symbol again to start the Timed defrost function.
6. Timed defrost has begun.

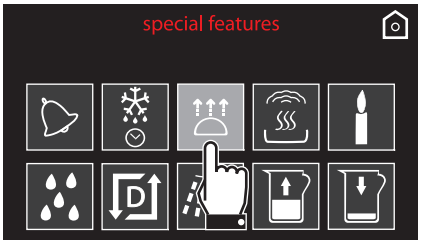
7. While the function is active, you can still change the defrosting duration (see "Timed cooking"). Press the ⏱ symbol to modify as desired.
8. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the 🔔 symbol).

The Timed defrost function can go from 1 minute (minimum) to 13 hours (maximum).

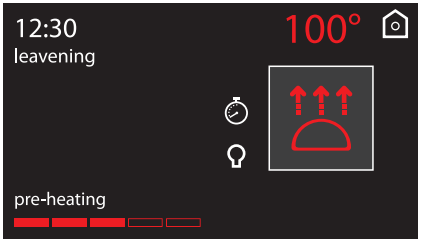
Proofing

For good proofing, place a container of water at the bottom of the oven.

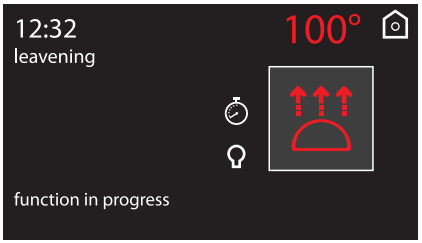
1. Place the dough to be proofed on the second level.
2. Select **proofing** from the "special features" menu.



3. Press ✓ to confirm you want to start the proofing function.
4. The appliance will begin preheating.



5. ...and then proceed with the selected operation.

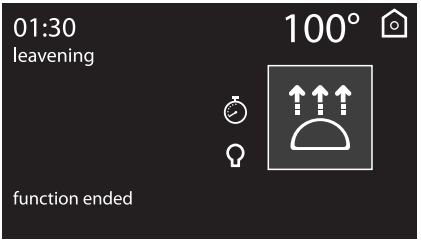


6. While the function is underway, a timer can be set for a maximum of 4 hours (see "Timer operation during a function"), a proofing duration (see "Timed cooking") or delayed proofing (see "Cooking delayed"). Press the ⏱ symbol to modify as desired.

If not set to a different length, the proofing function will last 13 hours at most.

For better proofing, the light inside the oven will remain off, but it can be turned on by pressing the 💡 symbol.

7. At the end of the cycle, "function completed" will be displayed and a buzzer will sound (which can be turned off by pressing the 💡 symbol).



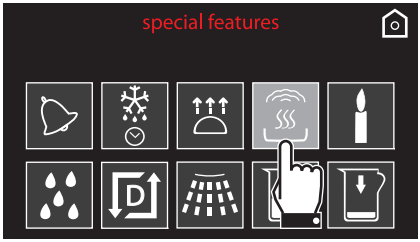
It is not possible to modify the default temperature for the proofing function (100°F).

EN

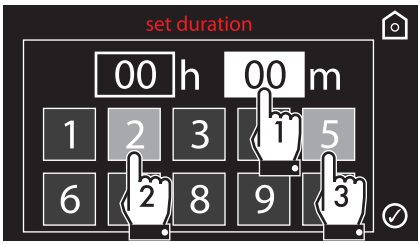
Reheat

This function allows you to heat previously cooked food which has been kept in the refrigerator.

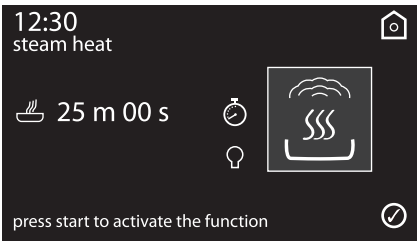
1. Place the food to be heated inside the oven.
2. Select **reheat** from the "**special functions**" menu.



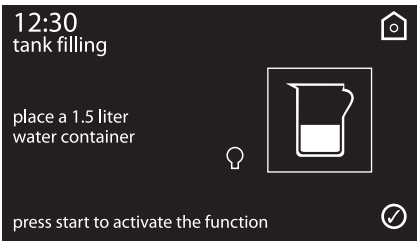
3. Enter the wished duration (from **30 seconds** to **99 minutes**). For example 25 minutes: first touch the minutes box, then the numbers 2 and 5.



4. Press the symbol ✓ to confirm. The display shows the main screen with the set duration.



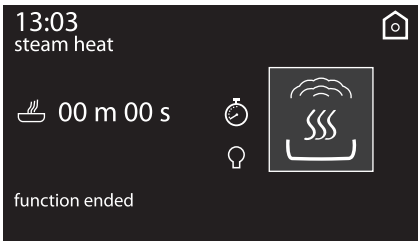
5. Press the symbol ✓ to confirm. The display will show the screen for filling the water in the reservoir.



6. Fill the reservoir as described in chapter "Filling the reservoir".
7. After filling the reservoir, close the door. The appliance will begin preheating.

8. It will then proceed with the selected function.

At the end of reheat, "function ended" appears on the display and a buzzer sounds, which can be deactivated by touching any modifiable zones of the display (**temperature**, **function**, and) or by opening the door.



When using the reheat function the temperature cannot be altered.

Sabbath

When in this mode, the appliance will operate as follows:

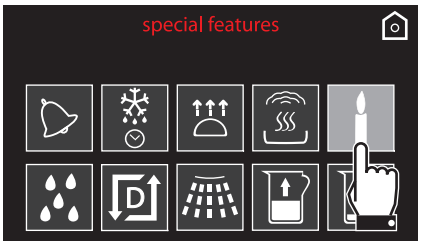
- Cooking can continue for an indefinite amount of time, and no timers or timed cooking can be set.
- The oven will not preheat.
- The available cooking temperature will be from 140-215 °F.
- The oven light will be off, any actions such as opening the door or manual operation will not turn the light on.
- The fan will be deactivated.
- Buzzers will be deactivated.

After having activated Sabbath mode, parameters cannot be modified.

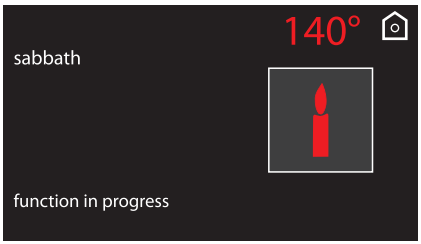
All actions will be ineffective, while the back button ( ) to return to the main menu will remain active.

EN

1. Select **Sabbath** from the "special features" menu.



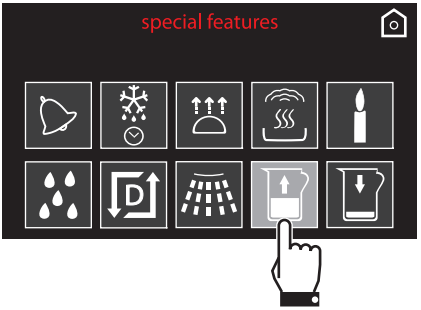
2. Press the ✓ symbol to start Sabbath mode or press the value of the preset temperature to change it (from 60° to 100°).



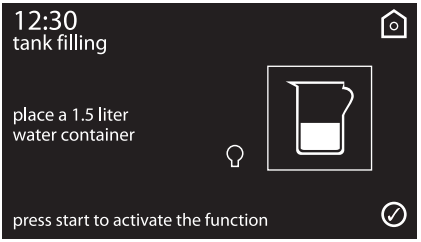
3. Once completed, keep the back symbol ( ) pressed to return to the main menu.

Manual water filling

1. Select **reservoir filling** from the "**special functions**" menu.



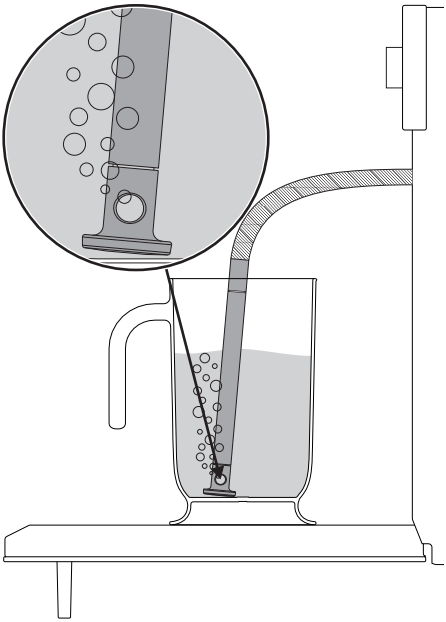
A request to fill the reservoir with water is shown on the display.



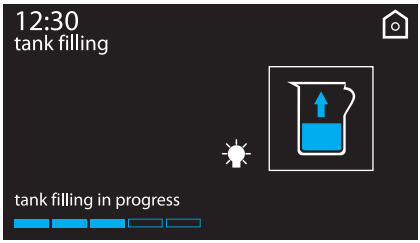
2. Fill the jug provided (or a container) with sufficient water for the cooking duration.
3. Open the oven door.
4. Place the jug (or container) on the open door.

Note: the jug (or container) with the water must have a gross weight lower than 5 kg.

5. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



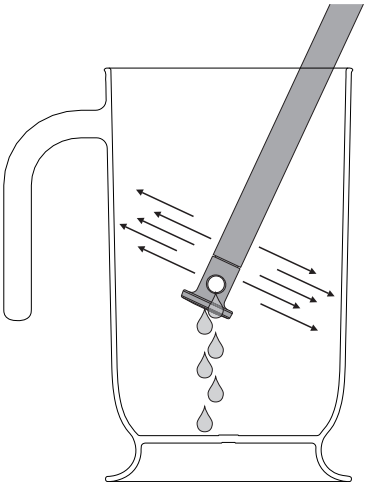
6. Press the symbol ✓ to start filling the appliance reservoir with water.



The device charges a quantity of water until the tank is completely filled.

7. At the end press "ok" to confirm that you have finished filling the reservoir.

8. Shake the tube in order to remove any remaining water.



9. Return the tube to its original position, remove the jug (or container) and close the door.

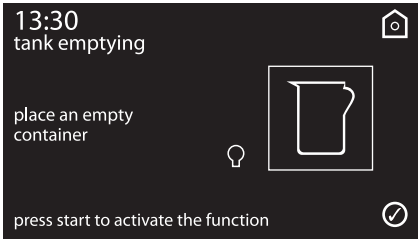
When the door is closed, an automatic system will automatically draw in any residual water in the tube to avoid drips. A bubbling noise may be heard; this is completely normal.

EN

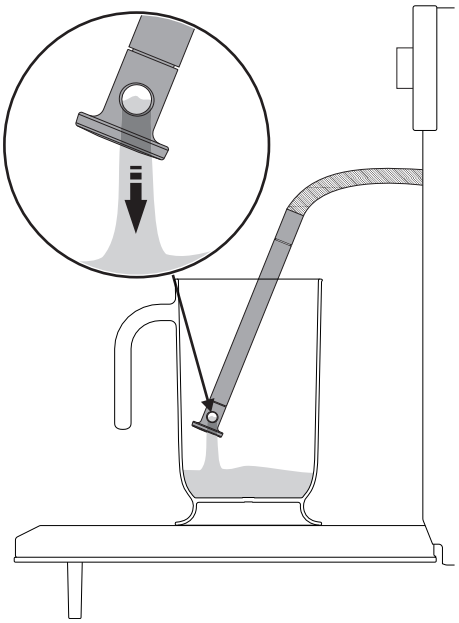
Manual water drain

1. Select **reservoir emptying** from the "special functions" menu.

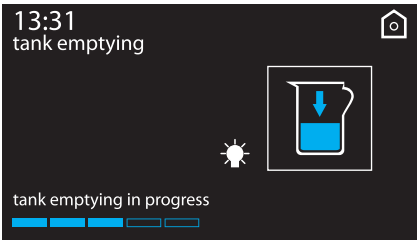
The display will show the screen for draining the water.



1. Place the jug provided (or a container) on the open door.
2. Remove the tube from its seat and insert the end of it into the jug (or container).
3. Press the function knob to start draining the water into the jug (or container).



4. Press the symbol ✓ to start draining the water into the jug (or container).

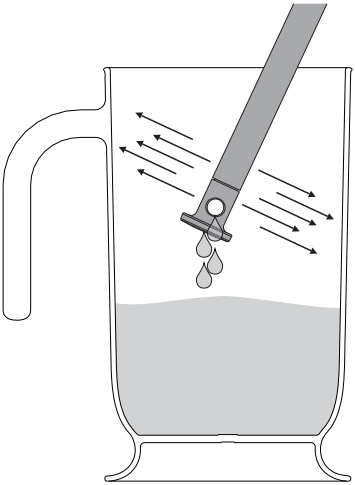


It is only possible to drain the water when the door is open. Always make sure that you have removed the tube from its seat and inserted its end into the jug (or container) before pressing the symbol ✓ to start the draining cycle.

When complete, the display will indicate that the residual water removal process is complete.

5. Press "ok" to confirm.

6. Shake the tube in order to remove any remaining water.



7. Return the tube to its original position, remove the jug (or container) and close the door.

EN

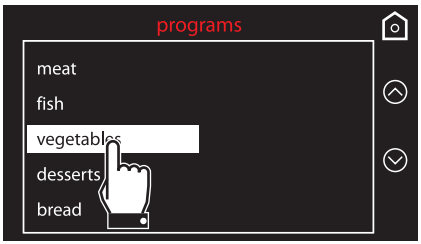
2.7 Programs

This mode makes it possible to select a saved preset cooking program. According to the weight selected, the appliance will automatically calculate the best cooking settings.

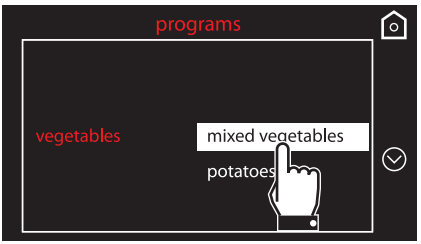
From the home screen, select the **programs** icon.

Launching a program

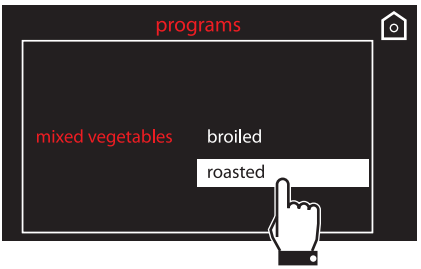
1. Press the and symbols until you have found the desired food on the "programs" menu. Then press the name of the food to confirm.



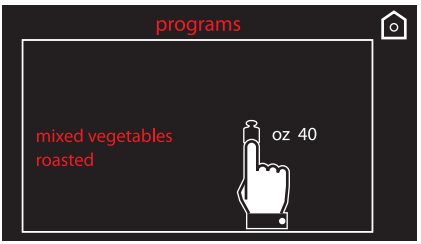
2. Select the sub-type of food to cook and press the name of the subcategory to confirm.



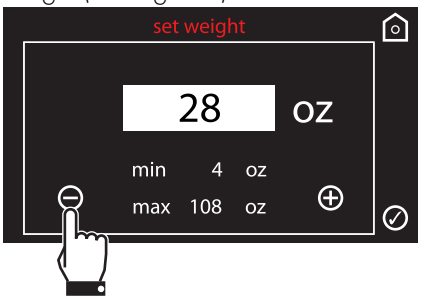
3. Select the desired cooking method (according to the food selected, when possible) and press the name of that cooking method to confirm.



4. Press the symbol to change the food's weight.



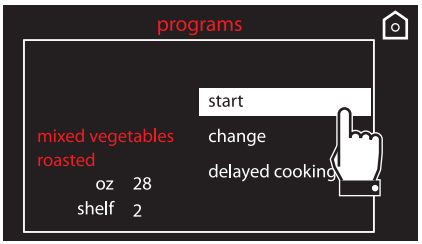
5. Use the ⊕ and ⊖ symbols to set the weight (in kilograms) of the food.



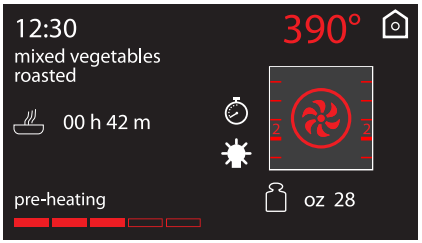
6. Press the ✓ symbol to confirm.

7. Press the ✓ symbol again to go to the next screen.

8. At this point, the selected program can be started, permanently changing the settings or launching cooking delayed.



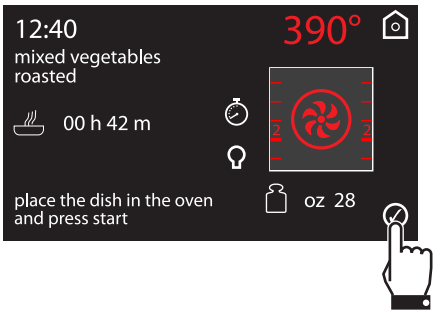
9. If you press **start**, cooking will begin with the program's default presets and the display will show all the cooking parameters.



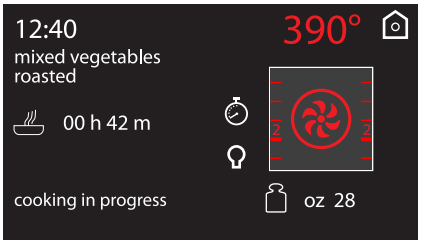
The time indicated does not include preheating times.

Some preset cooking parameters can be changed at any time, even once cooking has begun.

10. A buzzer and a special message on the display will indicate when it is time to put the food in the oven or confirm the start of cooking.



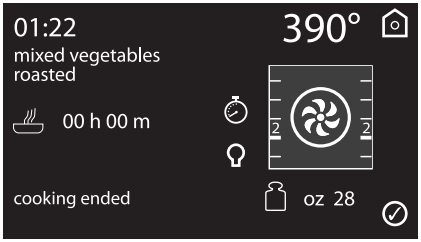
11. Press the ✓ symbol to start cooking.



EN

At the end of a program

1. Once a program has been completed, the appliance will notify the user through a buzzer and a flashing symbol.



2. To start cooking again with the already-set parameters, press the symbol (press it twice if the buzzer is sounding). The appliance will automatically begin cooking again if it is still at the right cooking temperature; if not, it will begin preheating.

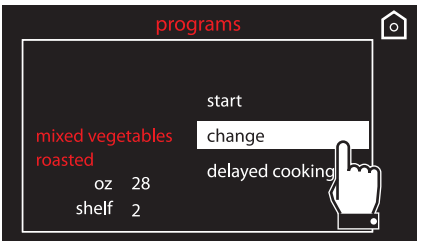
Cooking in a sequence can be useful when cooking multiple dishes of the same type. For example, cooking numerous pizzas in a row.

We do not recommend placing the food in the oven during the preheating phase. Wait for the appropriate message.

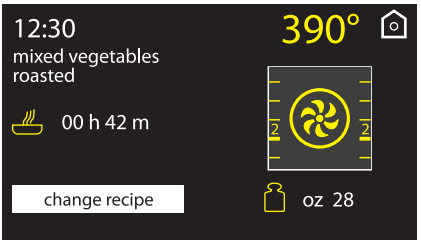
3. To exit and end the program, keep the back symbol pressed.

Permanently modifying a program

1. Within the selected program, select **modify** from the selected food's menu.

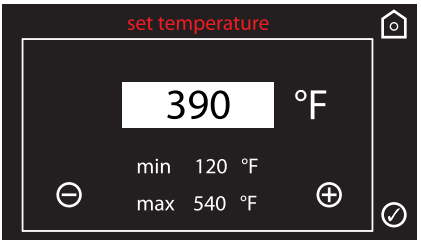


On the main menu, all modifiable parameters will be highlighted in yellow.

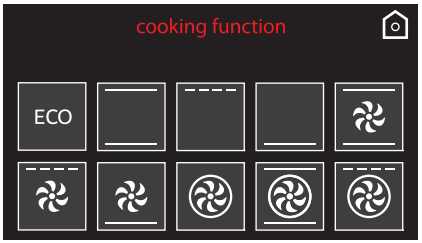


2. Press the parameter that you want to change:

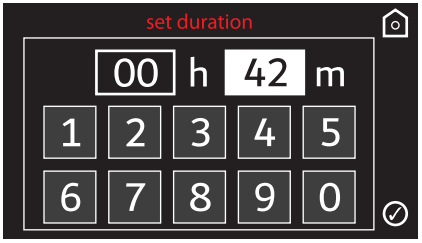
- cooking temperature



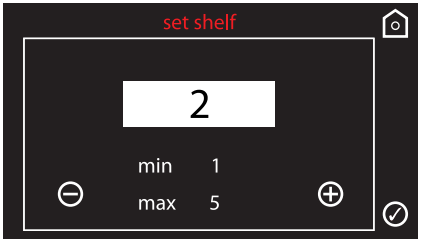
- cooking function



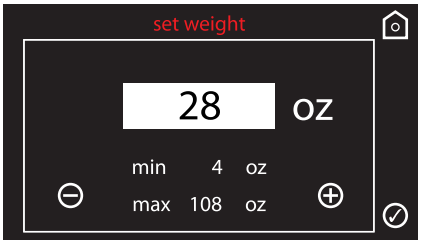
- cooking duration



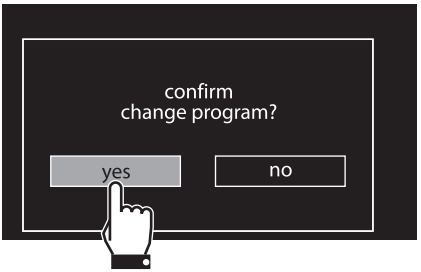
- frame rack



- food weight



3. Set as desired.
4. To save the program, press the ✓ symbol. You will then be asked to confirm the changes.



If the changes are not confirmed, the program will remain as before.

5. If the changes are confirmed, a confirmation will be displayed.

EN

Preset program chart

MEAT

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Roast beef (rare)	36/1,0		40	2	360/180	60
Roast beef (medium)	36/1,0		40	2	360/180	80
Roast beef (well done)	36/1,0		40	2	360/180	90
Spare ribs	36/1,0		50	2	300/150	140
Pork chops	36/1,0		-	3	480/250	15
Pork sausages	36/1,0		-	3	480/250	12
Bacon	20/0,5		-	3	480/250	7
Chicken breast	20/0,5		100	2 + 1	210/100	18
Wurstel (pre-cooked)	20/0,5		100	2 + 1	210/100	3
Pork loin	36/1,0		50	2	360/180	95
Veal	36/1,0		40	2	340/170	70
Chicken (roasted)	36/1,0		50	2	210/200	40
Duck (roasted)	72/2,0		30	2	300/150	120

FISH

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Baked fish	20/0,5		-	1	320/160	35
Sea bream filllet	20/0,5		100	2 + 1	180/85	5
Cod fillet	36/1,0		100	2 + 1	210/100	6
Salmon fillet	28/0,8		100	2 + 1	210/100	5
Prawns	36/1,0		100	2 + 1	190/90	5
Whole fish	36/1,0		70	2 + 1	390/200	25

VEGETABLES

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Potatoes (frozen fried)	20/0,5		-	2	430/220	13
Potatoes (roasted)	36/1,0		-	2	430/220	40
Potatoes (fresh)	20/0,5		100	2 + 1	210/100	25
Potatoes (au gratin)	20/0,5		50	2	390/200	60
Carrots	20/0,5		100	2 + 1	430/220	6
Cauliflower	20/0,5		100	2 + 1	210/100	12
Fennel	20/0,5		100	2 + 1	210/100	6
Asparagus	20/0,5		100	2 + 1	210/100	6
Spinach	12/0,3		100	2 + 1	210/100	2

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DESSERTS

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Donuts	36/1,0		-	1	320/160	60
Cookies/Muffins	24/0,6		-	1	320/160	18
Éclair	20/0,5		-	1	360/180	70
Meringue	12/0,3		-	1	250/120	90
Tart/Pie	28/0,8		-	1	340/170	40
Croissant	24/0,6		-	1	320/160	30
Apple pie	20/0,5		100	2 + 1	210/100	8
Syrup pudding	8/0,2		100	1	210/100	50
Strudel	36/1,0		25	1	390/200	40
Sponge cake	36/1,0		25	1	330/165	35

BREAD

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Focaccia	20/0,5		25	2	370/190	20
Proofed bread	72/2,0		25	2	360/180	30

PIZZA

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Deep-dish pizza	36/1,0		-	1	480/250	9

PASTA/RICE

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Baked pasta/Lasagna	72/2,0		-	1	430/220	40
Paella	72/2,0		100	2	210/100	35
Quiche lorraine	20/0,5		-	1	390/200	40
Soufflè	20/0,5		-	1	360/180	25
Basmati rice	20/0,5		100	2 + 1	210/100	12

LOW TEMP COOKING

Sub-category	Weight (oz/kg)	Function	% Steam	Shelf	Temp. (°F/°C)	Time (minutes)
Veal	36/1,0		-	1	190/90	360
Beef (rare)	36/1,0		-	1	190/90	240
Beef (well done)	36/1,0		-	1	190/90	330
Lamb	36/1,0		-	1	190/90	360

EN

2.8 Personal programs

This menu makes it possible to add a personal program with the settings you require. At first use, the only option will be to add a new recipe.

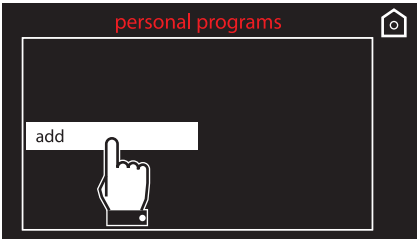
After having saved your recipes, they will be found in the appropriate menu.

From the home screen, select the **personal programs** R icon.

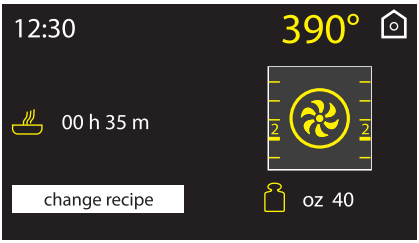
Up to about 10 personal recipes can be saved.

Adding a recipe

1. Select **add** from the "personal recipes" menu.

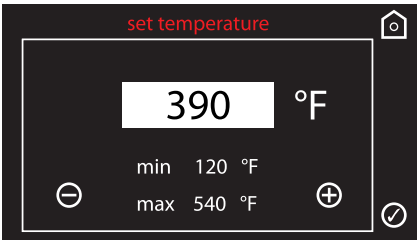


On the main menu, all modifiable parameters will be highlighted in yellow.

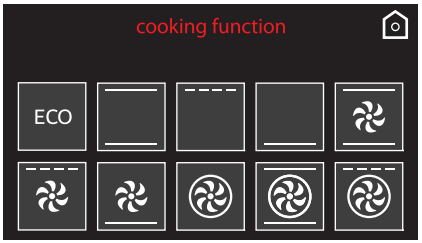


2. Press the parameter that you want to change:

- cooking temperature

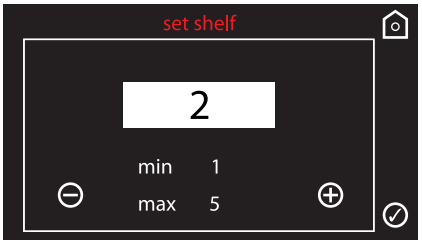


- cooking function

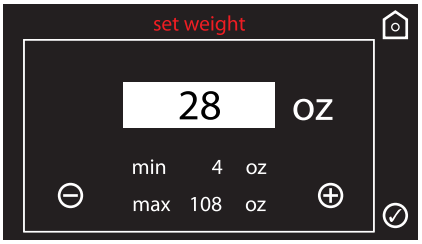


- cooking duration

- frame rack



- food weight



3. Set as desired.
4. To save the program, press the ✓ symbol. You will be asked to enter a name for the newly-created recipe.

5. Enter the name of the recipe. The ← character deletes the preceding letter (the example shows that **recipe 1** has been saved).

> The name of the recipe can be up to 10 characters in length, spaces included.

> To save the recipe, its name must contain at least one character.

6. After the name of the new recipe has been entered, press ✓ to confirm.

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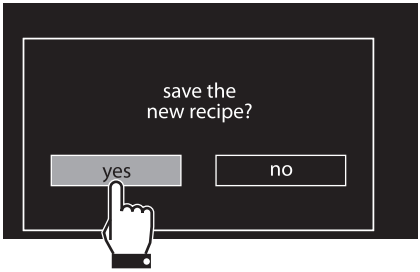
7. You will then be asked to confirm the changes. Select **yes** if you want to save the recipe.

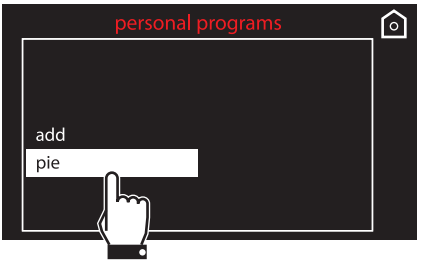


Select **no** if you do not want to save the recipe.

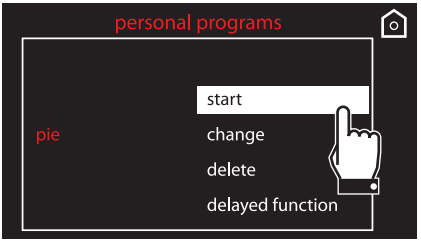
8. If the changes are saved, a confirmation will be displayed.

Using a personal recipe

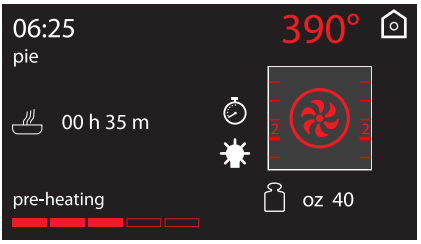
1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).



2. Select **start**.



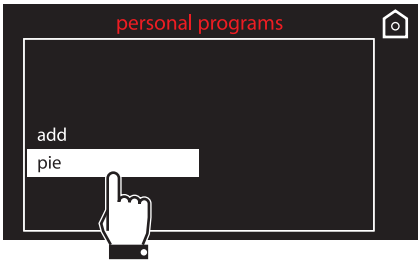
3. Cooking will begin with the recipe's previously-set parameters.



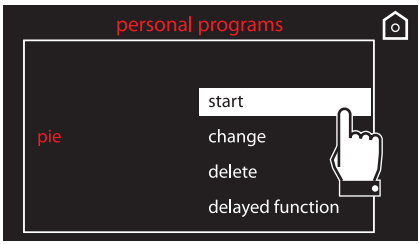
You can always change the temperature and cooking time while the oven is in operation, but those changes will not be saved to the recipe for future use.

Modifying a personal recipe

1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).



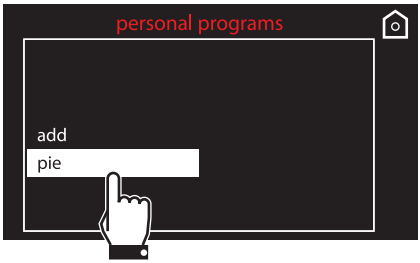
2. Select **modify**.



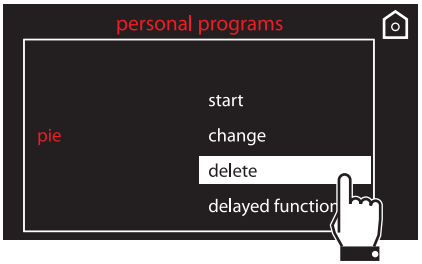
3. Repeat the steps in section 2 of "Adding a recipe".

Deleting a personal recipe

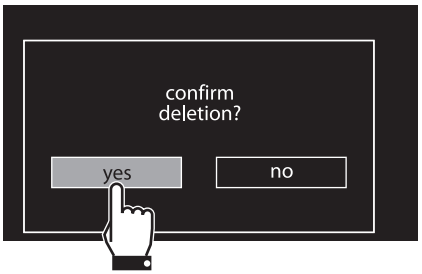
1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).



2. Select **delete**.



3. Confirm the deletion. Select **yes** if you want to permanently delete the recipe.

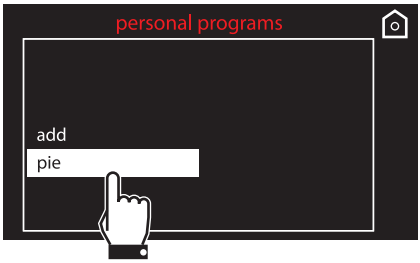


4. If the deletion is confirmed, a confirmation message will be displayed.

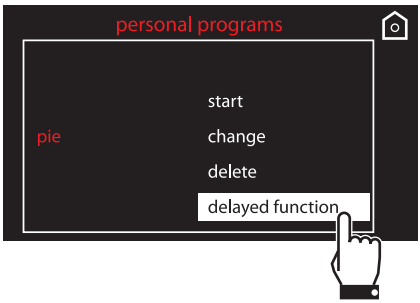
EN

Cooking delayed

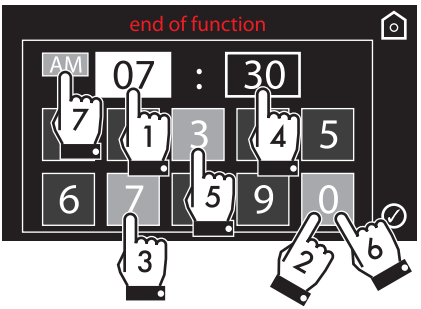
1. Select an already-saved **personal recipe** from the "personal recipes" menu (the example shows the recipe saved as **recipe 1**).



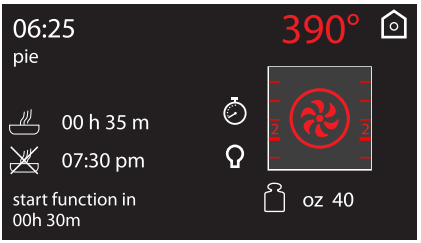
2. Select the **function delayed** option.



3. Enter the time you want the cooking function to end (for example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).



4. Press the ✓ symbol to confirm.
5. The appliance will turn on at the programmed time.



2.9 Settings

This menu makes it possible to set the configurations for the product.

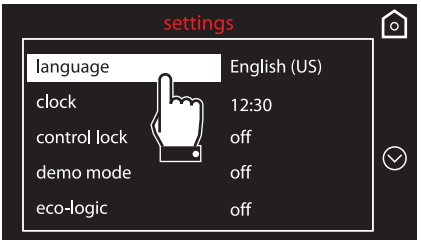
From the home screen, select the **settings** icon .

In case of a temporary power outage, all custom settings will be saved.

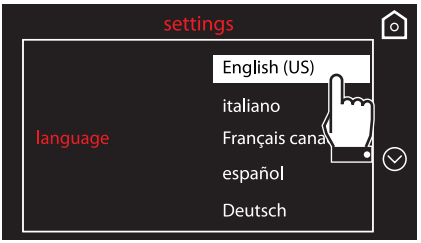
Language

This option makes it possible to select a default language for the appliance.

1. Select **language** from the "settings" menu.



2. Press the and symbols to select the desired language.



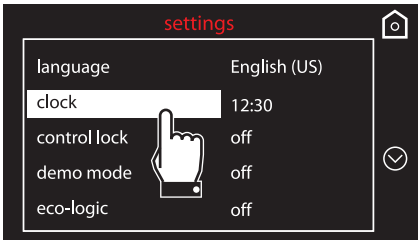
3. Confirm the selected language.

EN

Clock

Modifies the time displayed.

1. Press the ⌃ or ⌄ symbols and select **clock** from the "settings" menu.



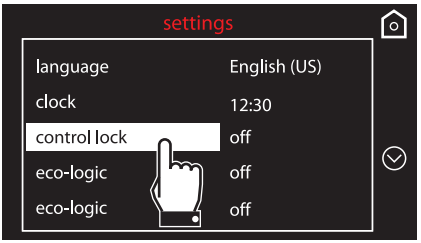
2. Enter the current time.

3. Press the ✓ symbol to confirm.

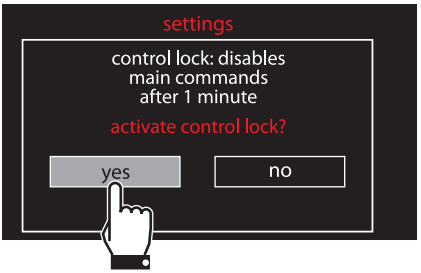
Control lock

Automatically blocks the appliance's commands after a minute of normal operation without any intervention by the user.

1. Press the ⌃ or ⌄ symbols and select **control lock** from the "settings" menu.



2. To confirm the activation of the control lock option, select **yes**.



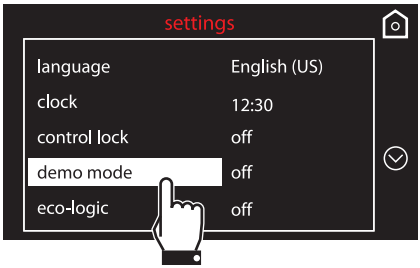
When normally operating, it is indicated by the 🔑 indicator light.

To disconnect the lock temporarily during cooking, press the 🔑 symbol for at least 3 seconds. One minute after the last setting the lock will become active again.

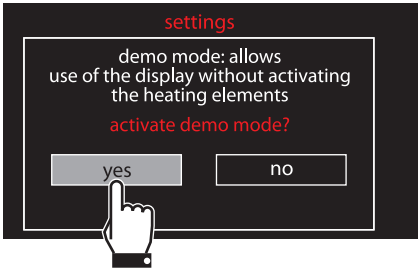
Demo mode (for showrooms only)

Deactivates the appliance's heating elements, yet keeps the control panel active.

1. Press the ⌃ or ⌄ symbols and select **demo mode** from the "settings" menu.



2. To confirm the activation of the demo mode, select **yes**.



When the mode is activated, the words "demo mode" will appear on the display.

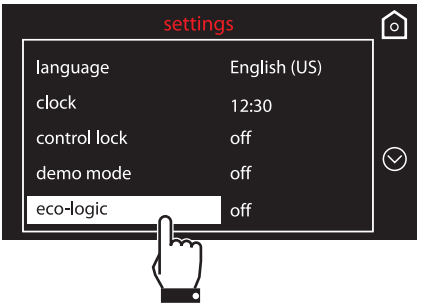
To use the appliance normally, set this mode to OFF.

Eco-logic

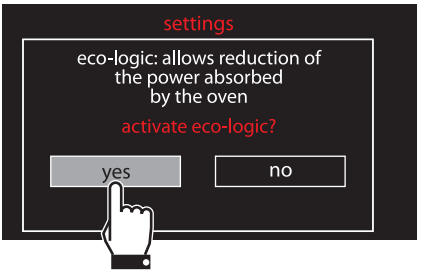
Limits the power used by the appliance. It is indicated for using multiple home appliances at the same time.

When this mode is active, the symbol will be displayed next to the function.

1. Press the ⌃ or ⌄ symbols and select **eco-Logic** from the "settings" menu.



2. To confirm the activation of the eco-logic mode, select **yes**.



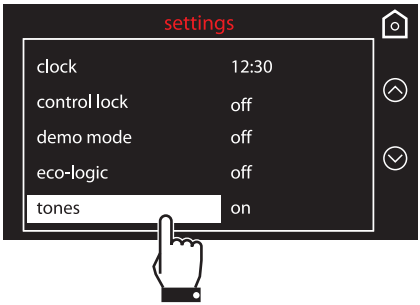
When the eco-logic mode is active, preheating and cooking times may be extended.

EN

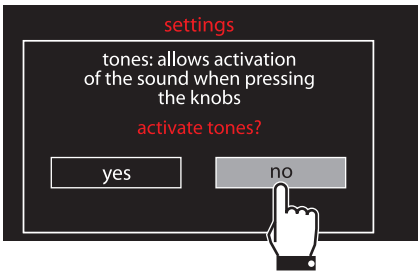
Tones

Every time the symbols on the display are pressed, the appliance will emit a sound. Use this setting to disable it.

1. Press the ⌃ or ⌄ symbols and select **tones** from the "settings" menu.



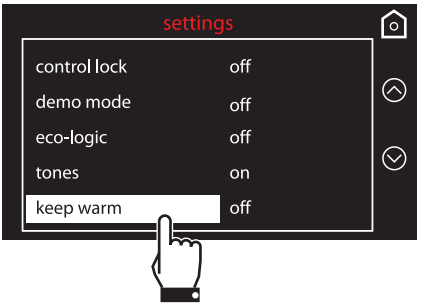
2. To disable the sound associated with pressing the symbols on the display, select **no**.



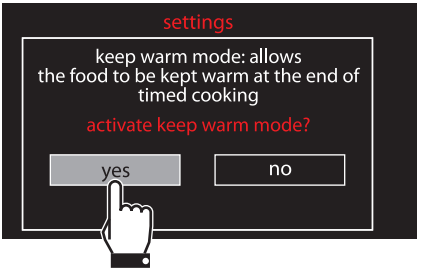
Keep warm

After food has been cooked for a preset amount of time (if it is not interrupted), this mode keeps the just-cooked food warm (at a low temperature), preserving the odors and flavors which are the result of cooking.

1. Press the ⌃ or ⌄ symbols and select **keep warm** from the "settings" menu.



2. To confirm the activation of the keep warm option, select **yes**.

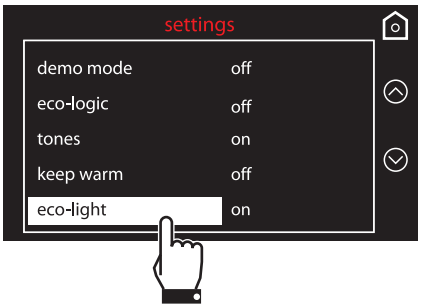


The "keep warm" option will be activated immediately after cooking, indicated by a series of buzzers (see "cooking" or "function completed"). After a few minutes, the display will appear as below.

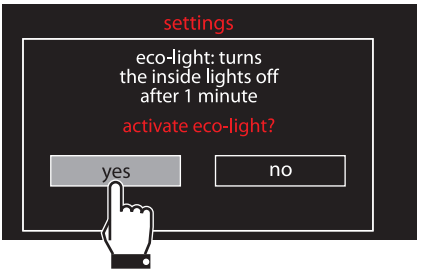
Eco-Light

For even greater energy savings, the light is automatically turned off after a minute once cooking begins.

1. Press the ⌃ or ⌄ symbols and select **eco-light** from the "settings" menu.



2. To confirm the activation of the eco-light mode, select **yes**.



To deactivate the function which turns the light off (i.e., to keep the light on after one minute), set this mode to OFF.

Manually turning the appliance on/off is always possible. If available, press the ☀ symbol to activate the internal light, or the ○ symbol to manually deactivate it.

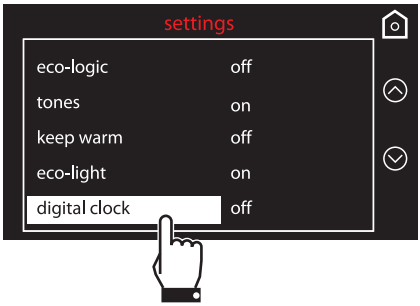
The default setting for the eco-light is **on**.

EN

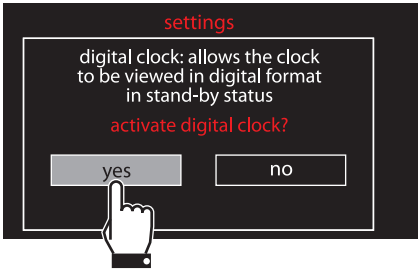
Digital clock

Displays the time in a digital format.

1. Press the ⌃ or ⌄ symbols and select **digital clock** from the "settings" menu.



2. To confirm the activation of the digital clock, select **yes**.



When none of the appliance's functions are being used, the current time will be displayed in a digital format.

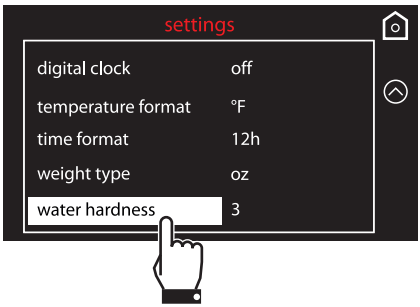
In case of a temporary power outage, the digital version will remain active.

Water hardness setting mode

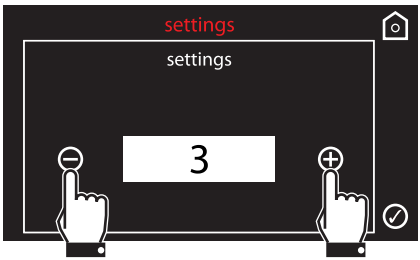
The appliance is factory set for water of medium hardness (3).

This mode allows you to set the water hardness value in order to optimize the descaling process.

1. Press the symbol or and select water hardness from the "**settings**" menu.



2. Use the symbols and to set the water hardness.



3. Press the symbol to confirm.

If your mains water supply is too hard, we recommend using a water softener.

Request information on the hardness of your water from your local water board.

Depending on the water hardness value that has been set, after the steam function has been used for a certain number of hours, the display will prompt you to carry out the descaling procedure (see "Removing racks/trays support frames").

According to the use of the appliance, the approximate number of hours is as follows:

Water hardness value	°dH	°dF	Hours
1	0 ÷ 11	0 ÷ 20	35 - 40
2	12 ÷ 17	21 ÷ 30	25 - 30
3	18 ÷ 24	31 ÷ 42	15 - 20
4	25 ÷ 30	43 ÷ 53	12 - 15
5	31 ÷ 50	54 ÷ 90	8 - 10

EN

3 Cleaning and maintenance

3.1 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 parts made of steel or that have metallic surface finishes (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.

Improper use
Risk of damage to the appliance

- Do not remove the seal on the face of the oven.

3.2 Cleaning the surfaces

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

Ordinary daily cleaning

Always and only use 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 microfiber cloth.

Food stains or residues

Do not use steel sponges and sharp scrapers as they will damage the surface.

Use normal, non-abrasive products and a wooden or plastic tool, if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

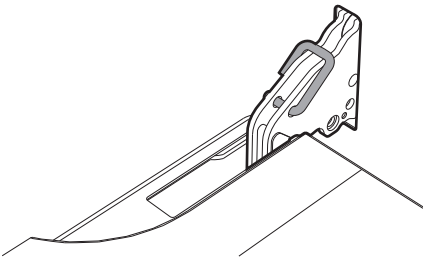
3.3 Cleaning the door

Removing the door

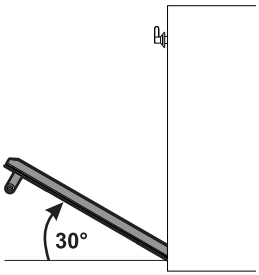
For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows:

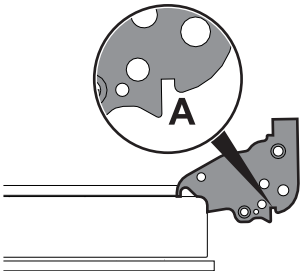
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



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.



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.

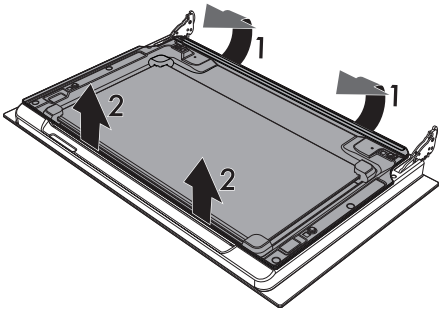
We recommend the use of cleaning products distributed by the manufacturer.

Removing the internal glass panes

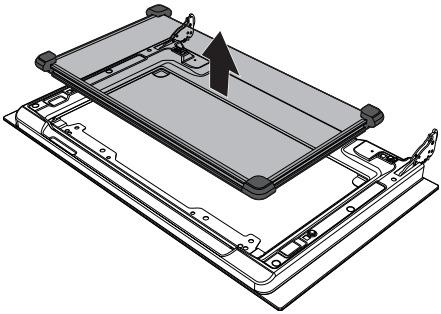
For easier cleaning the internal glass panes of the door can be removed.

1. Open the door.

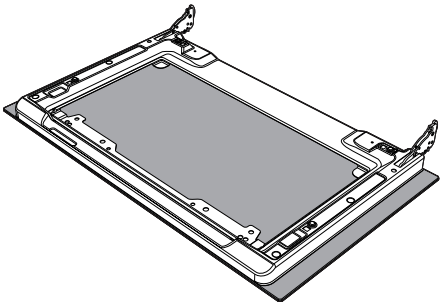
2. Remove the internal glass pane by pulling the rear part gently upwards, following the movement indicated by the arrows (**1**).
3. Then, pull the front part upwards (**2**). This way, the 4 pins attached to the glass detach from their housings in the door.



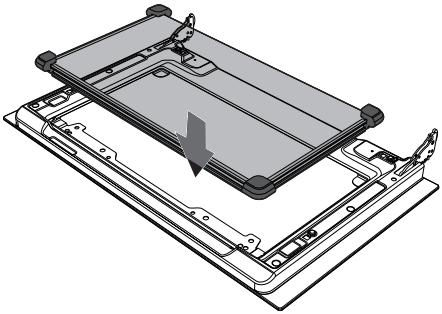
4. Raise the intermediate glass unit upwards.



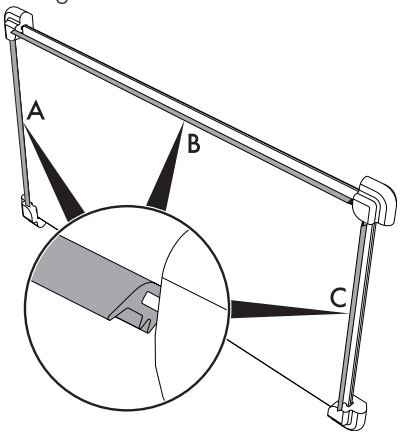
5. Clean the external glass pane and the panes removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



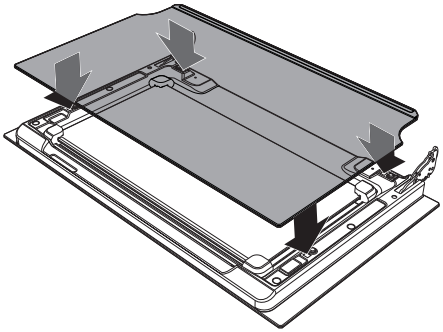
6. Reposition the intermediate glass unit.



7. The rubber strips **A, B** and **C** of the intermediate glass unit must face the outer glass.



8. Center and insert the 4 pins into their housings in the oven door by applying slight pressure.



3.4 Cleaning the oven cavity

In order to keep your oven in the best possible condition, clean it regularly after letting it cool down.

Avoid letting food residue dry inside the oven cavity, as this could damage the enamel.

Take out all removable parts before cleaning.

For easier cleaning, it is recommended to remove:

- the door
- The rack/tray support frames

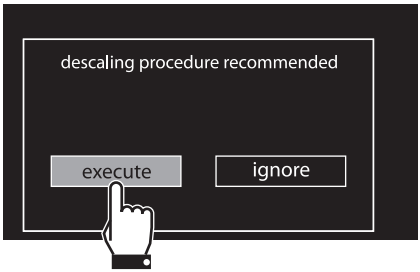
The appliance should be operated at the maximum temperature for about 15-20 minutes after the use of specific products, to burn off the residues left inside the oven.

EN

Descaling

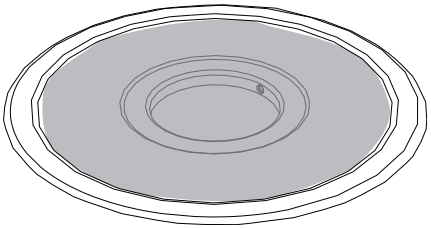
The presence of scale due to lack of descaling can compromise correct operation of the appliance in the long term.

The following message will periodically appear on the appliance's display, notifying you that it is necessary to perform descaling of the evaporation tray on the base of the oven:



1. Press **execute** to accept the descaling procedure.

2. Open the door completely.
3. Pour approximately 250 ml of white vinegar into the evaporation tray, thus also covering part of the base of the oven.



4. Press the symbol ✓ to start the descaling function.

5. Press the **ok** key at the end of the descaling process.

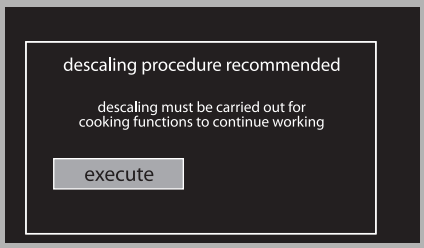
6. Remove the vinegar from the base of the oven with the supplied sponge.
7. Use a dish sponge on softened encrustations in order to remove the largest possible quantity of scale.

8. When you have finished cleaning, close the door again.

We recommend performing descaling every time this is indicated on the display in order to keep the boiler in perfect operating condition.

Note: the descaling process can be skipped three consecutive times.

The appliance will not allow you to run any other function until the descaling process is performed.



Manual descaling

When you wish to perform descaling in advance, you can run the function manually:

1. Select **manual descaling** from the "special functions" menu.

2. Proceed with the procedure described in the "Removing racks/trays support frames" chapter, beginning at point 2.

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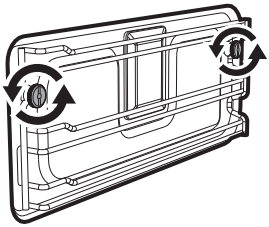
Removing racks/trays support frames

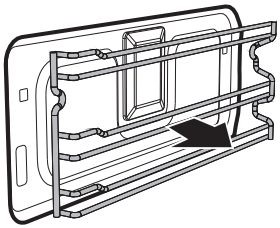
Removing the guide frames enables the sides to be cleaned more easily.

To remove the guide frames:

1. Unscrew the frame fastening pins:



2. Pull the frame towards the inside of the oven to free it from the fastening pins.



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

Vapor Clean

Vapor Clean is an assisted cleaning procedure which facilitates the removal of dirt. This process makes it possible to clean the inside of the oven very easily. The dirt residues are softened by the heat and water vapor for easier removal afterwards.

Improper use

Risk of damage to surfaces

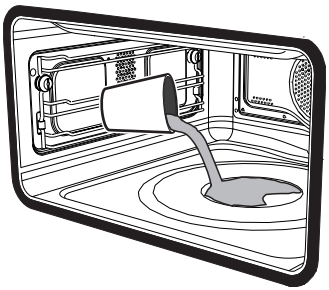
- Remove any large amounts of food residues or spills from previous cooking operations from the inside of the oven.
- Carry out assisted oven cleaning operations only when the oven is cold.

Preliminary operations

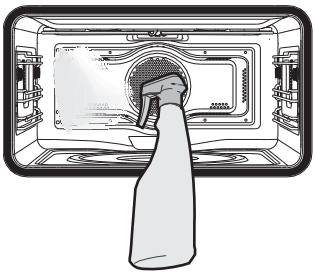
Before starting the Vapor Clean function:

- Completely remove all accessories from inside the oven.

- Pour approx. 40 cc of water onto the floor of the oven. Make sure it does not overflow out of the cavity.



- Spray a water and washing-up liquid solution inside the oven using a spray nozzle. Direct the spray against the side walls, upwards, downwards and towards the deflector.



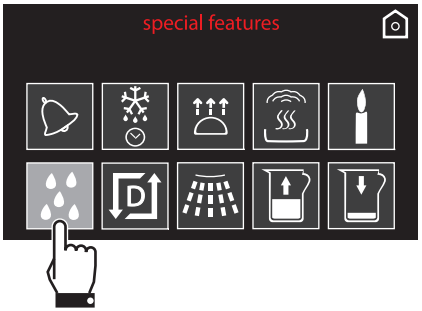
- Close the door.

We recommend spraying approx. 20 times at the most.

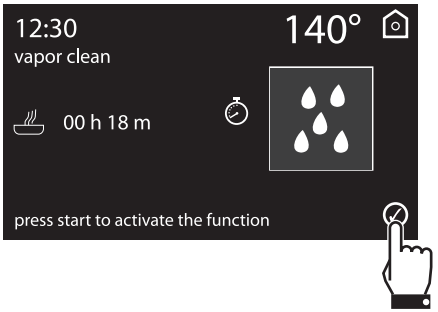
Vapor Clean Settings

If the temperature inside the oven is higher than that allowed for the Vapor Clean cycle, it will immediately be paused and "Internal temperature too high, wait for cooling" will be displayed. Let the appliance cool down before starting the assisted cleaning function.

1. Select **Vapor Clean** from the "special features" menu.



2. The length and temperature of the cleaning cycle will be displayed.



Temperature and duration settings cannot be changed by the user.

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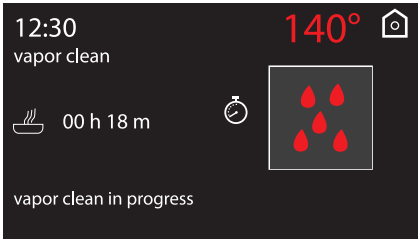
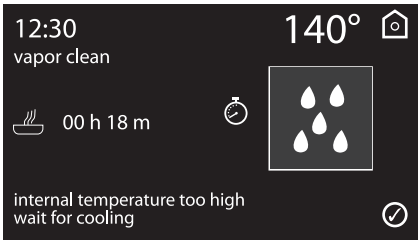
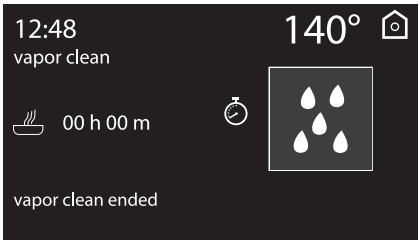
3. Press the ✓ symbol to confirm. The assisted cleaning cycle has begun.



4. If the temperature inside the oven is too high, a buzzer will sound and a warning will appear, indicating you must wait for the oven to cool.



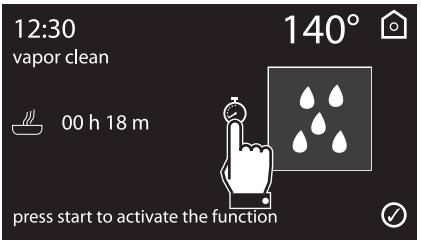
5. A buzzer will sound at the end of the Vapor Clean cycle.



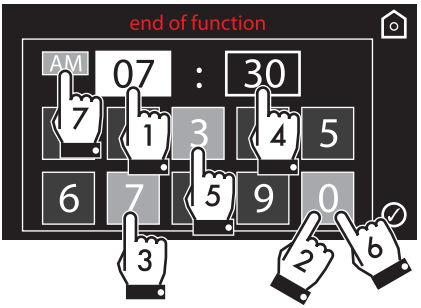
Setting the programmed Vapor Clean cycle

The Vapor Clean cycle can be set for a certain time, just like all the cooking functions.

1. After having selected the special Vapor Clean function, press the ⏱ symbol.



2. Enter the time you want the Vapor Clean function to end. For example, at 7:30 pm (19:30 on the 24-hour clock): first press the hour box, then the numbers 1 and 9, then press the minutes box and the numbers 3 and 0. Remember that the oven operates on a 24-hour clock, not a 12-hour clock).



3. Press the ✓ symbol to confirm.
4. The appliance will wait until the appropriate start time to begin the cleaning cycle.

End of the Vapor Clean cycle

5. Open the door and clean the least-stubborn residue with a microfiber cloth.
6. Use a brass scratch-proof sponge on the toughest residues.
7. For fat residues, use products specifically formulated for cleaning ovens.
8. Remove any remaining water from inside the oven.

For greater hygiene and to ensure food does not absorb unpleasant odors, dry the inside of the oven using the convection setting at 320°F for about 10 minutes.

We recommend using rubber gloves while carrying out these tasks.

To make it easier to manually clean the most hard-to-reach spots, we suggest removing the door.

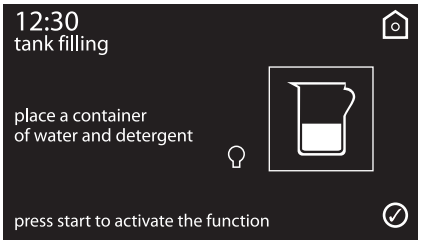
Reservoir cleaning

To guarantee optimum performance of your appliance, we recommend cleaning the reservoir every 2-3 months.

1. Select **clean reservoir** from the "**special functions**" menu.

In the event that there is residual water inside the reservoir, the appliance will activate the reservoir emptying procedure.

The display will show a request to fill the reservoir.



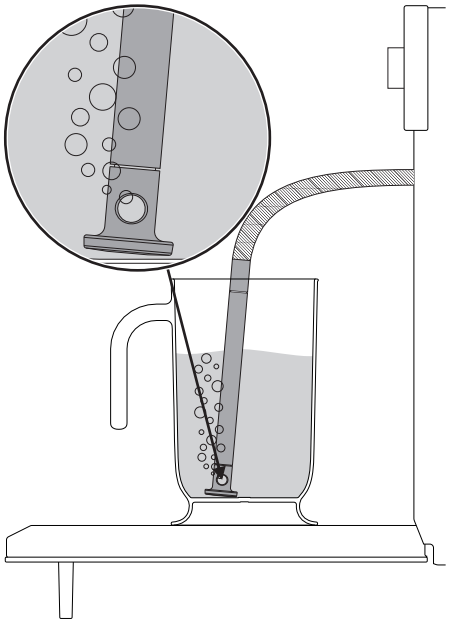
2. Fill the jug provided (or a container) with a solution of water and citric acid.

> We recommend mixing 30 g of citric acid with 1.5 liters of water.

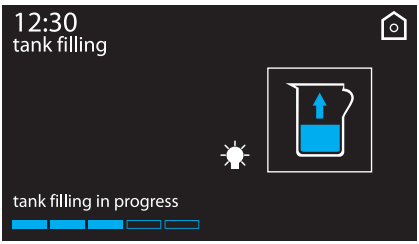
3. Open the oven door.
4. Place the jug (or container) on the open door.

> Note: the jug (or container) with the mixture must have a gross weight lower than 5 kg.

5. Extract the tube from its seat and immerse its end in the jug (or container) until it reaches all the way to the bottom.



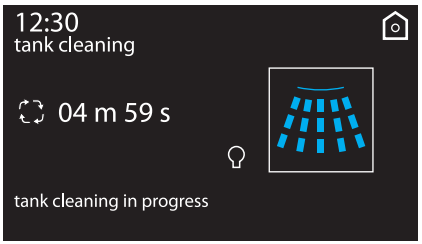
6. Press the symbol ✓ to start drawing the solution into the appliance's reservoir.



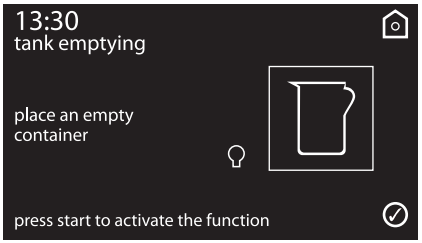
> The appliance will automatically draw sufficient solution to fill the reservoir.

7. At the end press "ok" to confirm that you have finished filling the reservoir.

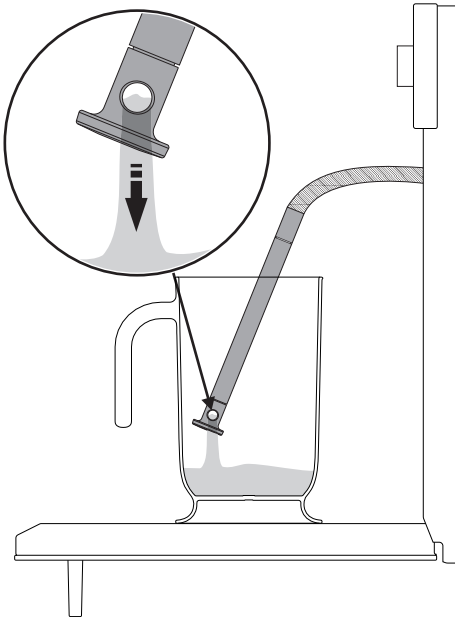
The display will show the time left until the end of the cleaning cycle.



When the cleaning process is complete, a buzzer will sound and the display will show the solution draining screen.



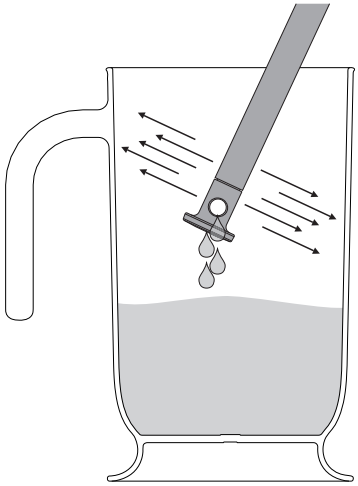
8. Press the symbol ✓ to start draining the solution from the reservoir into the jug (or container).



When finished "**reservoir cleaning complete**" appears on the display.

9. Press "ok" to confirm the end of the reservoir cleaning procedure.

10. Shake the tube in order to remove any remaining solution.



11. Return the tube to its original position, remove the jug (or container) and close the door.

After having cleaned the reservoir with the solution of water and citric acid, carry out at least one "**clean reservoir**" cycle using ordinary water in order to rinse out any residues there may be from the reservoir.

3.5 Extraordinary maintenance

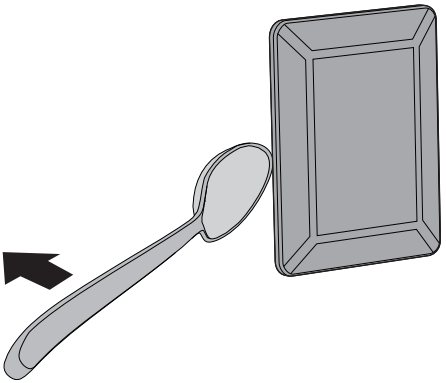
Live parts
Danger of electrocution

- Unplug the appliance.

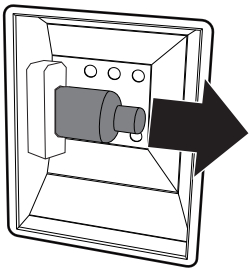
Replacing the internal light bulb

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 spoon).

Take care not to scratch the enamel of the oven cavity wall.

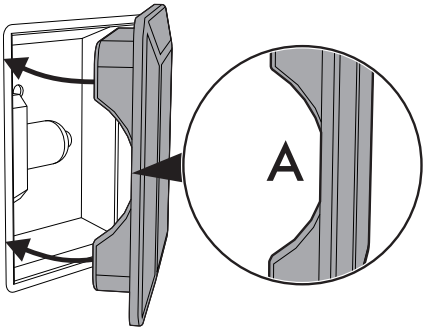


4. Slide out and remove the light bulb.



Do not touch the halogen light bulb directly with your fingers, use an insulating material.

5. Replace the light bulb with one of the same type (40 W).
6. Refit the cover. Ensure the molded part of the glass (**A**) is facing the door.



7. Press the cover completely down so that it attaches perfectly to the bulb support.

What to do if...

The display is completely off:

- Check the main power supply.
- Check whether an omnipolar switch upstream from the oven feed line is in the "ON" position.

The appliance doesn't heat up:

- Check whether the "demo" mode has been set (for further details see the "Settings" section).

The controls do not respond:

- Check whether the "control lock" mode has been set (for further details see the "Settings" section).

If the problem has not been resolved or there are other types of faults, contact your local technical assistance center.

If other "ERRx" error messages appear:

Note the error message, function and temperature set and contact Customer Service.