INSTRUCTION MANUAL

COUNTERTOP AIR FRY OVEN WITH STEAM

EN

MANUEL D'UTILISATION

FOUR AIR FRY COMBINE VAPEUR

FR

MANUAL DE USO

HORNO AIR FRY CON VAPOR

ES

smeg

Important information for the user
Informations importantes pour l'utilisateur
Información importante para el usuario



Instructions / Instructions / Instrucciones



Description / Description / Descripción



Use / Usage / Uso



Cleaning and maintenance / Nettoyage et entretien / Limpieza y mantenimiento



Safety instructions / Directives de sécurité / Instrucciones de seguridad



Information / Informations / Información



Advice / Conseil / Recomendaciones

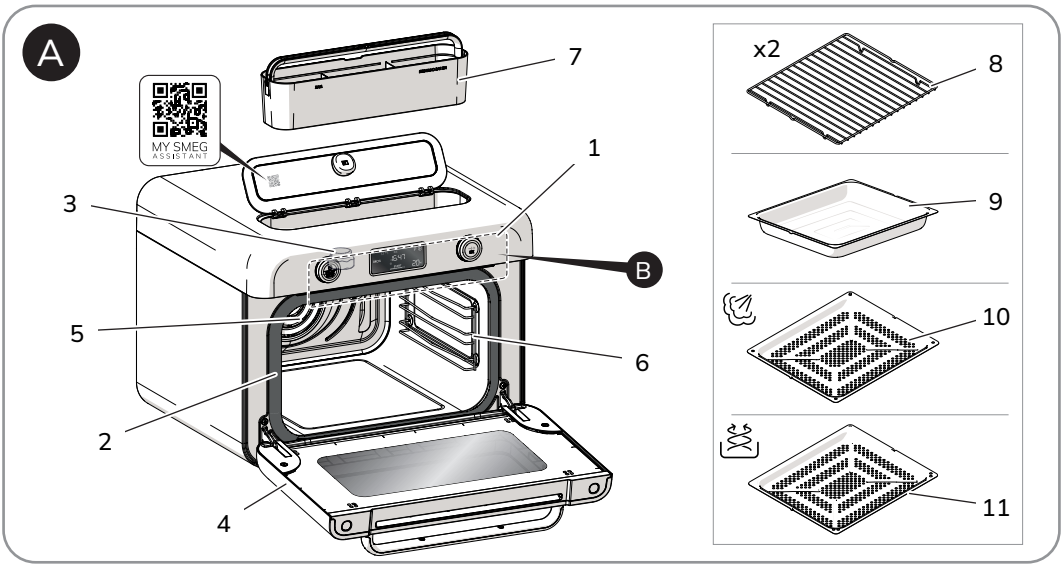
Dear Customer, Thank you for purchasing one of our appliances. Our products are unique because they combine iconic style with innovative technical solutions. They match perfectly with other products in our range and work equally well as a standalone design objects in your kitchen. We hope you enjoy using your new appliance! Best regards.

Cher client, merci beaucoup pour votre achat. Nos produits sont uniques car ils combinent une forte recherche esthétique avec une conception technique innovante. Ils sont coordonnés avec d'autres produits de la gamme et peuvent constituer des éléments d'ameublement et de design. En espérant que vous pourrez apprécier pleinement votre nouvel appareil électroménager, nous vous adressons nos meilleures salutations.

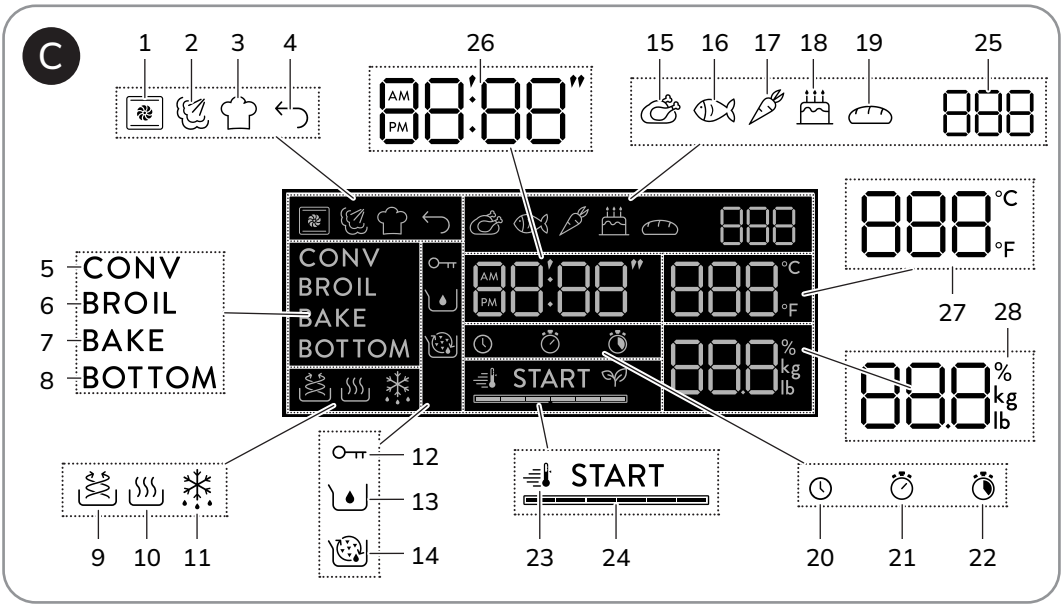
Estimado cliente, le damos las gracias por su compra. Nuestros productos son únicos porque combinan una notable búsqueda estética con un diseño técnico innovador. Se combinan con otros productos de la gama y se pueden utilizar como elementos de decoración y diseño. Le deseamos que pueda apreciar plenamente su nuevo electrodoméstico. Le enviamos nuestros saludos más cordiales.

SMEG S.p.A.

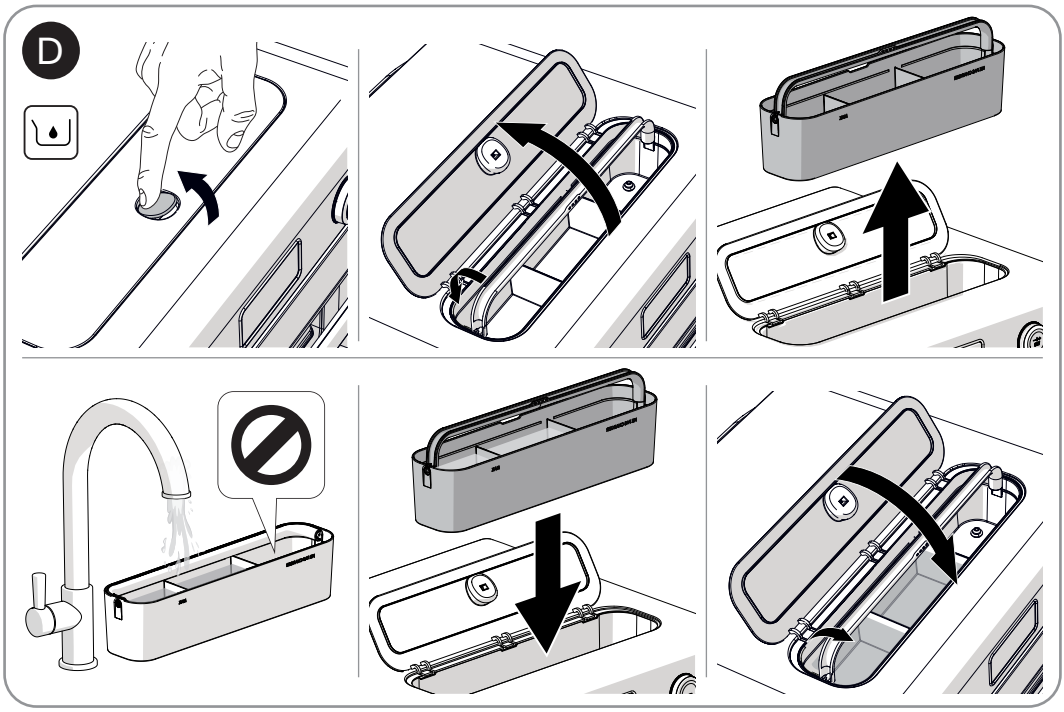
Model: COF01

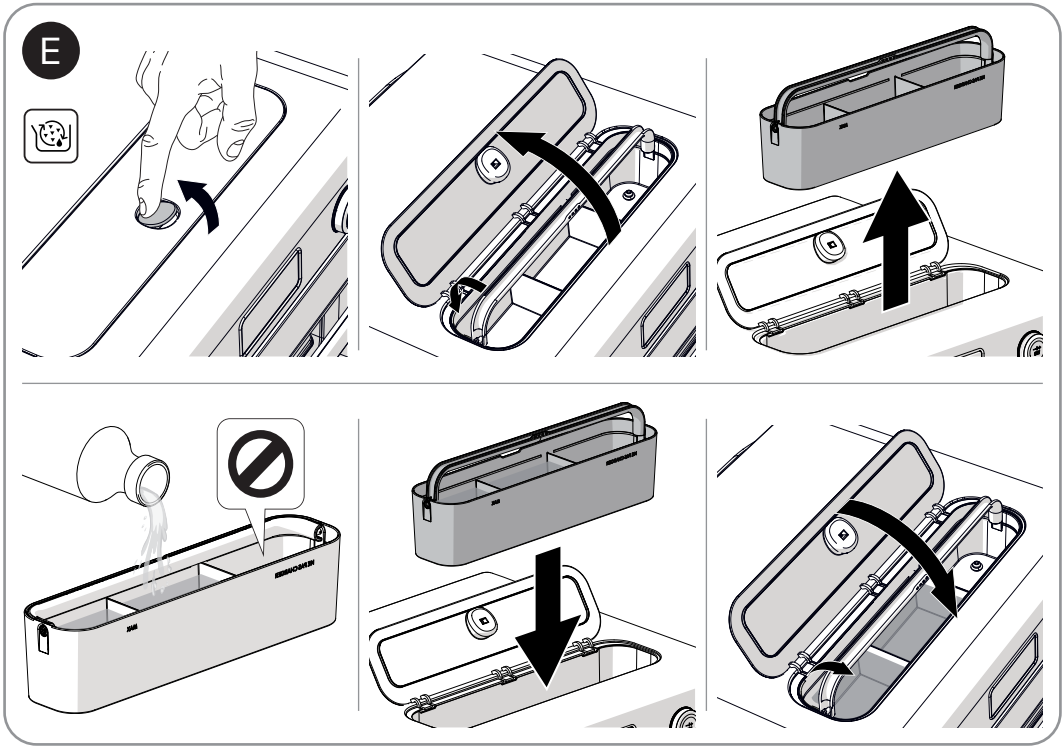

A
MY SMEG ASSISTANT
7
1
3
B
5
6
2
4
x2
8
9
10
11


B
16
C
CONV
BAKE
8:06
320
14
15
SET
12
START
STOP
13


C
1
2
3
4
26
15
16
17
18
19
25
CONV
BROIL
BAKE
BOTTOM
START
5 CONV
6 BROIL
7 BAKE
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Model: COF01





IMPORTANT SAFEGUARDS

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

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.

RECOGNIZE SAFETY INFORMATION

This is the safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

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 be killed or seriously injured if you do not immediately follow the instructions. WARNING means you could be killed or 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 household use 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 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.
- Do not use the appliance for other than intended use.

IMPORTANT SAFEGUARDS

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 death.

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 SAFEGUARDS

WARNING

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

1 Instructions

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

1.1 Intended use

Failure to comply with the safety instructions and failure to read the instructions for the countertop combi oven may lead to the appliance being used incorrectly and cause personal injury.

- Do not use the appliance for purposes other than those for which it was designed. Improper use could cause injury.
- The appliance is not designed to operate with external timers or with remote control systems.
- Use the appliance indoors, protected from the weather.
- This appliance is intended for cooking food in domestic and similar environments, such as:
  - bed and breakfast facilities / farm accommodation
  - any other use, for example in restaurants, bars and coffee shops is considered improper.

1.2 General safety instructions

Follow all safety instructions in order to use the appliance safely:

- When in use, the appliance and its accessible parts become very hot. Small children should be kept away from the appliance. Never touch the heating elements during use.
- Protect your hands by wearing oven gloves when moving food inside the oven.
- Never try to put out a fire or flames with water: Turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep children under the age of 8 away from the appliance and power cord unless they are constantly supervised.

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- Keep children under the age of 8 away from the appliance when it is in use.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Cooking must always be monitored. A short cooking process must be continuously monitored.
- Never leave the appliance unattended during cooking operations where fats or oils could be released, as these could then heat up and catch fire.
- Be very careful.
- Do not pour water directly onto very hot trays.
- Keep the oven door closed when the appliance is in use.
- If you need to move food or at the end of cooking, open the door 5 cm for a few seconds, let the steam come out, then open it fully.
- The appliance and its parts become very hot during use. Never touch the heating elements during use.
- After use, allow the appliance to cool down. Do not touch the surfaces inside the oven or the heating elements, as they could be very hot. Danger of burns or scalds!
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.
- Switch off the appliance immediately after use.
- Do not use or store flammable materials near the appliance.
- Do not use aerosols near this appliance whilst it is in use.
- Do not modify this appliance.
- Installation and servicing should be carried out by qualified personnel in accordance with current standards.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not pull the cord to unplug the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

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1.3 Caution when using this appliance

- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic sponges), rough materials or sharp metal scrapers on glass parts as they may scratch the surface and cause the glass to shatter. Use wooden or plastic utensils.
- Do not sit on the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts made of steel or that have metal surface finishes (e.g. anodizing, nickel- or chrome-plating).
- Racks and trays should be inserted as far as they will go into the side guides.
- Do not use steam jets to clean the appliance.
- Do not use any spray products near the appliance.
- Do not obstruct ventilation openings and heat dispersal slots.
- Fire hazard: never leave objects in the oven.
- Do not use the appliance to heat rooms for any reason.
- Do not use plastic cookware or containers when cooking food.
- Do not put sealed tins or containers in the oven.
- Remove all trays and racks which are not required during cooking.
- Do not cover the bottom of the oven cavity with aluminum or tin foil sheets.
- Do not place pans or trays directly on the bottom of the oven cavity.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not use the open door to rest pans or trays on the internal glass pane.
- Never use the oven door to lever the appliance into position when installing it.
- Avoid exerting too much pressure on the oven door when open.
- Do not use the handle to lift or move the appliance.
- Do not place any weight or sit on the open door of the appliance.
- Make sure that no objects are stuck in the doors.
- Do not install / use the appliance outdoors.
- When cooking with steam functions, be careful not to overfill the tray (800 ml).
- Install / use the appliance on a flat, level surface.
- In the case of vertical combustible walls, install / use the appliance at a minimum distance of 8 cm.

IMPORTANT SAFEGUARDS

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- This appliance must not be installed in boats or caravans.
- The appliance must not be installed on a pedestal.
- To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- Avoid spilling liquids onto the power plug and base.
- If the power cord becomes damaged, contact technical support immediately to arrange for it to be replaced in order to avoid possible hazards.
- Always use any necessary/ required personal protective equipment (PPE) before performing any work on the appliance (installation, maintenance, positioning or handling).
- Before performing any work on the appliance, switch off the power supply.
- Allow the appliance to be disconnected after installation, via an accessible plug.
- Before replacing the oven light bulb, make sure that the appliance has been switched off and disconnected from the mains power supply or that the mains power supply has been switched off in order to avoid electric shocks.
- The light bulbs used in this appliance are specific for household appliances; do not use them for home lighting.
- This appliance can be used up to a maximum altitude of 4,000 meters above sea level.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustement.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Oversize foods or metal utensils must not be inserted in an oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.

- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Use extreme caution when removing tray or disposing of hot grease.

1.4 Connecting the appliance

Make sure that the voltage and frequency of the power supply correspond to those indicated on the data plate on the bottom of the appliance.

If the plug of the appliance is not compatible with the socket, contact our Technical Assistance service for a replacement.

Make sure the power cable connector is fully inserted into the connector on the product.

- Children must not play with this appliance.
- Keep the appliance and its power cord out of the reach of children.
- Always unplug the appliance from the power socket if it is to be left unattended and before assembly, disassembly or cleaning.
- Switch off the appliance and disconnect it from the power supply before changing the accessories or approaching moving parts when in use.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.

- A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- The cord set or extension should be a grounding-type 3-wire cord.

1.5 Manufacturer liability

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

- Use of the appliance other than the one envisaged
- Not having read the user manual
- Tampering with any part of the appliance
- Use of non-original spare parts
- Failure to comply with the safety instructions

Please keep these instructions carefully. If the appliance is transferred to others, they should also be given this instructions booklet.

These instructions can be downloaded from the Smeg website “www.smeg.com”.

1.6 Disposal

Electrical appliances must not be disposed of together with household waste.



Devices marked with this symbol are subject to European Directive 2012/19/EU requirements.

- All waste electrical and electronic appliances must be disposed of separately from household waste and taken to authorized waste disposal facilities. Disposing of the used appliance correctly will help to safeguard the environment and human health. For further information regarding the disposal of used appliances, please contact your local authority waste disposal department or the shop where the appliance was purchased.

1.7 To save energy

- Unless otherwise indicated on the package, defrost frozen food before placing it in the oven.
- In case of multiple cooking, it is recommended to cook the foods one after the other to make the best use of the already hot oven.
- Use dark metal molds: they help to absorb the heat better.
- Remove all trays and racks which are not required during cooking.
- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat that has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the oven clean at all times.

1.8 Light sources

- This appliance contains user replaceable light sources.
- The light sources contained in the product are suitable for use in ambient temperatures of ≥300°C and intended for use in high temperature applications such as ovens.
- This appliance contains efficiency class “G” light sources.

2 Appliance description (Fig. A)

1) Control panel and display
2) Seal
3) Oven light
4) Door
5) Fan
6) Positioning guides
7) Removable water container
8) Grill racks
9) Enameled tray
10) Perforated stainless steel tray for steam cooking
11) Perforated tray for Air-Frying

2.1 Before first use

Danger of burns

High temperature inside the oven during use.

- Do not remove the grounding prong.
- Do not use an adapter.
- Failure to follow these instructions can result in death, fire, or electric shock.

- Remove any protective film from the outside or inside of the appliance, including accessories.
- Remove any labels (apart from the technical data plate) from the accessories and shelves.
- Remove and wash all the appliance accessories (see section “4 Cleaning and maintenance”).

SAVE THESE INSTRUCTIONS

- The current time must be set in order to start using the appliance (see “3.2 Using the oven (Fig. B - Fig. C)”).

Before use, make sure that all the components are intact.

2.2 Description of the parts (Fig. A)

Water container (7)

Removable water container for steam cooking.

Light (3)

The appliance’s interior lighting comes on:

- When the door is opened.
- during cooking.

Internal fan (5)

The fan cools the appliance and comes into operation during cooking.

The fan causes a steady outflow of air from above the door. This may continue for a short time even after the appliance has been switched off.

Positioning guides (6)

The appliance has 3 shelves on which to position trays and racks at different heights. The positions are indicated from the bottom upwards.

2.3 Description of accessories (Fig. A)

Grill racks (8)

Used as a support surface for ovenproof containers, molds or casserole dishes.

Enameled tray (9)

Tray recommended for traditional cooking of cakes, pizza and baked desserts.

Also useful for catching grease from food placed directly on the rack.

Perforated stainless steel tray for steam cooking (10)

Perforated tray recommended for steam only or combination steam cooking e.g. for fish and vegetables.

Perforated tray for Air-Frying (11)

Enameled perforated tray recommended for air-frying previously breaded, pre-cooked and/or frozen foods (French fries, potato or meat croquettes, bite-sized mozzarella etc.).

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

Cooking containers

- You may also use your own containers for cooking, as long as they are resistant to high temperatures.
- For steam cooking, the use of metal containers is recommended. Metal promotes better distribution of heat to the foods.
- It is normal for metal containers to deform slightly 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.

2.4 Description of the controls (Fig. B)



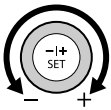
Menu navigation knob (11)

Allows you to navigate through the various menus and submenus on the user interface. The relative LED lights up steadily when you are using the knob.



START/ STOP button (12)

Allows you to confirm the menu and/or the required function (short press) and to start or stop cooking (long press). The relative LED has a steady light when cooking has started and switches off when the cooking cycle has ended.



Parameter navigation knob (13)

Allows you to navigate through the various cooking settings that are shown on the display.

The relative LED lights up during configuration.



SET button (14)

Confirms the value that has been set. It displays the settings menu if pressed for at least 3 seconds when the oven is in clock mode. The relative LED lights up when cooking has started and switches off when it has ended.

Description

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Display (15)

The display shows the functions, parameters and the values of the cooking settings.

2.5 Description of the display (Fig. C)

Display icons

	Icon	Meaning
1		Traditional Cooking menu
2		Steam Cooking menu
3		Chef Menu
4		Back
5	BROIL	Broil
6	BOTTOM	Bottom
7	BAKE	Bake
8	CONV	Convection
9		Air-Fry
10		Warm
11		Defrost
12		Child lock

	Icon	Meaning
13		Water container empty alarm
14		Descaling alarm
15		Meat and poultry
16		Fish and shellfish
17		Vegetables and side dishes
18		Cakes and sweets
19		Bread, pizza and pies
20		Clock
21		Cooking timer
22		Programmed cooking timer
23		Pre-heating
24	START	Start + progress bar

Recipe number (25)

Displays the number of the recipe selected from the Chef Menu .

Clock and Timer (26)

Displays the time , the cooking time and the programmed cooking timer .

Temperature (27)

Displays the cooking temperature (in °C or °F).

Weight / steam percentage indicator (28)

Displays the percentage (%) of steam used for steam cooking or the weight (in kg or lb) of the food in the Chef Menu function .

3 Use

3.1 First use

- Set a cooking time of at least one hour (see “3.2 Using the oven (Fig. B - Fig. C)”).
- Heat the empty oven to the maximum temperature to burn off any residues left by the manufacturing process.
- Ventilate the room and leave the room while the appliance is heating up.
- When the appliance is used for the first time, when heating, it may give off unpleasant smells due to manufacturing residues remaining on some components. These smells usually disappear after the appliance has been heated for the first time.

Using the accessories

Racks and trays should be inserted as far as they will go into the side guides.

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

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3.2 Using the oven (Fig. B - Fig. C)

Setting the time

When connecting the appliance for the first time or after a power failure, the flashing time 12:00 and the clock symbol appear on the display. The current time has to be set in order to start a cooking function:

1) Turn the right knob to set the hour to the required value.
2) Confirm using the SET button.
3) Repeat the procedure to set the minutes and confirm the selected time.

To set the current time and/or the display format (12h/24h) see “3.3 Settings Menu”.

Selecting the menu and cooking functions

The required menu and consequently, the cooking function, have to be selected in order to start using the oven.


Traditional Cooking menu


Steam Cooking menu


Chef Menu


Go back to the previous menu or level

To select the required menu and function:

1) Turn the left knob until you reach the required menu.
2) Confirm using the START/STOP button.
3) Turn the left knob to navigate through the functions available in the selected menu.
4) If you do not wish to modify the cooking settings, start cooking using the START/STOP button.

Menu	Function	Description
TRADITIONAL COOKING	CONV BAKE	**Convection bake** Intense and uniform cooking. Ideal for cookies, cakes and cooking on more than one level.
	BROIL	**Broil** Produces excellent grilling and gratinating results. When used at the end of cooking, gives a uniform browning to dishes.
	BAKE	**Bake** Traditional cooking, ideal for preparing a single dish. For example cooking roast meats, fatty meats, bread, pies.
	CONV BOTTOM	**Convection bottom** The heat comes from the bottom of the oven. Perfect for cakes, pies, tarts and pizzas.
		**Air-Fry** Useful for frying without oil or with a small amount of oil. We recommend using the special perforated tray.
		**Warm** Useful for reheating or keeping food warm.
		**Defrost** Useful for defrosting frozen foods.
STEAM COOKING	CONV	**Pure steam cooking** Pure steam cooking (100%) ideal for fish, vegetables, chicken, rice, potatoes and desserts. At low temperatures, it can be used to help dough to rise more quickly. We recommend using the special perforated tray.
	CONV BAKE	**Convection bake + steam** Combination fan-assisted and steam cooking (steam level adjustable from 20-70%).
	CONV BROIL	**Convection broil + steam** Combination fan-assisted grill and steam cooking (steam level adjustable from 20-70%).

After selecting the cooking function, it will be possible to set the temperature, cooking duration and programmed cooking values, if you wish to do so (see the following pages).

Use

Various recipes can be selected for each food category in the Chef menu.

The recipes have been designed by Smeg chefs to prepare the most popular dishes in less time.
By selecting the type and weight of the dish, the appliance selects the most suitable function, time and temperature.

Small variations in time are possible according to the ingredients or cooking accessories used, as well as the degree of browning required.
We recommend that you always check the food at the end of the preset cooking time.

1) Select the menu and the food category.
2) Turn the right knob to set the required recipe. The recipe indicator P flashes.
3) If you do not wish to modify the cooking settings, start cooking using the START/STOP button.
4) If you wish to change the recipe once cooking has already started:
5) Press the SET button. The P indicator flashes.
6) Turn the right knob to select a new recipe.
7) Confirm using the START/STOP button or wait 5 seconds for automatic confirmation.

Menu	Category		Recipes		Accessory	Shelf
CHEF	Meat and poultry	P01	Pork spare ribs		Enameled tray	1
		P02	Pork sausages		Perforated tray	2
		P03	Roast pork		Enameled tray	1
		P04	Roast beef		Enameled tray	1
		P05	Duck stew, in pieces		Enameled tray	1
		P06	Whole roast chicken		Enameled tray	1
		P07	Chicken nuggets		Perforated tray	1

Menu	Category		Recipes		Accessory	Shelf
CHEF	Fish and shellfish	P08	Salmon fillet/steak		Perforated stainless steel tray	2
		P09	Whole fish		Enameled tray	1
		P10	Breaded cod		Perforated tray	1
		P11	Sea bass		Enameled tray	1
		P12	Calamari/squid		Perforated stainless steel tray	2
		P13	Scallops/mussels		Perforated tray	2
		P14	Breaded prawns		Perforated tray	2
	Vegetables and side dishes	P15	Roast potatoes		Enameled tray	1
		P16	Vegetables au gratin		Enameled tray	1
		P17	Mixed roasted vegetables		Perforated tray	1
		P18	Stuffed vegetables		Enameled tray	1
		P19	French fries		Perforated tray	2

Menu	Category		Recipes		Accessory	Shelf
CHEF	Cakes and sweets	P20	Chocolate soufflé		Molds on perforated tray	1
		P21	Fruit pie		Cake tin on rack	1
		P22	Tarts		Cake tin on rack	1
		P23	Cake		Cake tin on rack	1
		P24	Cheesecake		Cake tin on rack	1
		P25	Muffins/cupcakes		Molds on perforated tray	1
		P26	Cookies		Enameled tray	1
	Bread, pizza and pies	P27	Dough proofing		Bowl on the bottom of the oven	1
		P28	Pizza		Enameled tray	1
		P29	Lasagna/pasta bake		Enameled tray	1
		P30	Potato gnocchi/ pot stickers		Perforated stainless steel tray	2
		P31	Leavened bread		Enameled tray	1
		P32	Focaccia		Enameled tray	1
		P33	Vegetable tart		Cake tin on rack	1

Once the recipe has been selected, it will be possible to modify the weight that has been set (see “Modifying the weight”) and select a programmed start time (see “Setting a programmed cooking cycle”) if you wish to do so. The cooking duration is calculated automatically according to the weight that has been selected, but you can change it if you want to (see “Setting a programmed cooking cycle”).

Modifying the cooking temperature

Setting not available in the Chef Menu

Before starting the function:

1) Select the menu and the required function.
2) Turn the right knob to increase or decrease the temperature (the degrees indicator flashes).
3) Press the START/STOP button to start the function.

During cooking:

1) Press the SET button.
2) Turn the right knob to increase or decrease the temperature (the degrees indicator flashes).
3) Confirm using the START/STOP button or wait 5 seconds for cooking to restart automatically with the new values that have been set (the degrees indicator stops flashing).

Setting the cooking duration

Setting not available in the Chef Menu

1) Press the SET button until the timer icon flashes.
2) Turn the right knob to set the cooking duration.
3) Confirm using the START/STOP button. If the cooking duration is changed while a function is in progress, follow the instructions above to set the new values and wait 5 seconds for cooking to resume automatically with the new settings.

The remaining cooking time is indicated by the progressive emptying of the progress bar.



EN

Setting a programmed cooking cycle

Programmed cooking allows the cooking to be stopped at a time set by the user. The appliance programs the start of cooking time automatically, according to the duration set by the user and the selected cooking end time.

The time required for pre-heating is already included in the end-of-cooking time.

1) Press the SET button until the flashing programmed cooking icon is displayed.
2) Turn the right knob to set the cooking end time.
3) Confirm using the START/STOP button. The appliance waits for the set start time.

- It is not possible to set the cooking end time without having set the cooking duration.
- It is not possible to set a programmed cooking cycle if cooking has already started.

To cancel a programmed cooking cycle:

1) Press the SET button until the flashing programmed cooking icon is displayed.
2) Turn the right knob counterclockwise until you reach the current time and reset programmed cooking.
3) Confirm using the START/STOP button.

Changing the level of steam

Setting available only in the Steam Cooking menu

In the combination cooking functions (fan-assisted and grill), the steam level can be adjusted from a minimum of 20% to a maximum of 70%:

1) Press the SET button until the % indicator appears and flashes.
2) Turn the right knob to increase or decrease the steam level required.
3) Confirm using the START/STOP button. If the steam level is changed while a function is in progress, follow the instructions above to set the new values and wait 5 seconds for cooking to resume automatically with the new settings.

Modifying the weight

Setting available only in the Chef menu

1) Press the SET button until the unit of measurement (kg/lb) appears and flashes.
2) Turn the right knob to modify the weight that has been set (the cooking duration will be updated automatically).
3) Confirm using the START/STOP button. If the weight is changed while a function is in progress, follow the instructions above to set the new values and wait 5 seconds for cooking to resume automatically with the new settings.

Preheating

Cooking is always preceded by preheating, which allows the appliance to reach the ideal cooking temperature more quickly.

During this stage, the indicator lights up and the progressive temperature level that has been reached is shown.



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

When the preheating stage has finished, a buzzer will sound to indicate that the cooking phase is starting. This must be confirmed by pressing the START/STOP button or by placing the dish in the oven.

If a cooking timer has been set, the countdown will start automatically once confirmed at the end of the preheating phase.

Starting cooking

1) Open the door.
2) Place food to be cooked in the oven.
3) Close the door. Cooking starts automatically and the indicator switches off.

If the dish has already been placed in the oven, the START/STOP button (13) has to be pressed in order for cooking to start, also after the preheating stage has finished.

End of cooking

If a cooking duration has been set, it ends automatically. The text End, appears on the display, the timer icon flashes and a buzzer sounds, which can be deactivated using the START/STOP button.

To end cooking manually and go back to the clock display, press and hold the START/STOP button for at least 3 seconds.

Residual heat

After you have finished using the appliance, if the oven is still hot, the residual heat indicator will appear on the display.



The indicated heat level decreases automatically as the temperature decreases, until it switches off.

Filling the water container for steam cooking (Fig. D)

If there is no water in the container, it is indicated by the flashing light.

1) Press the release button on top of the lid and pull to open.
2) Lift the handle and remove the container.
3) Fill the left filling compartment with water up to the MAX level indicated on the container.

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 concentration (> 40 mg/l), or other liquids.

4) Place the container in the oven compartment and close the lid.
5) When finished, confirm using the START/STOP button.

Caution

Do not fill the compartment on the right, which is used exclusively for draining water (or other liquids) in the container.

If the water container is empty during steam cooking, the cooking process stops and remains in standby for a maximum of 5 minutes.
Cooking resumes once confirmation has been received that the container has been filled. If, at the end of the maximum standby time of 5 minutes, the water container has not been filled, the appliance continues cooking without steam or, in the case of the pure steam function, it finishes cooking.

3.3 Settings Menu

The settings menu can only be accessed when the oven is in clock mode.

1) Press the SET button for at least 3 seconds.
2) Turn the left knob to navigate through the items in the menu.
3) Turn the right knob to set the required value and confirm using the SET button.
4) Press the SET button for at least 3 seconds to save the configuration and exit from the menu.

Loc Child lock

This function allows the appliance to lock (On) the controls.

When the function is active, the indicator ⊶ lights up on the display.

To disable the function, go back to the Settings menu and select OFF.

Snd Sound

Enables (On) or disables (OFF) the sounds emitted by the oven.

CLoC Clock format

Sets the time display to a 12 (12H) or 24 hour (24H) format.

The factory default time Format function is 24h.

Modifying the time

1) The clock icon 🕒 appears on the display and the hours start to flash.
2) Turn the right knob to the required value.
3) Confirm using the SET button.
4) Repeat the procedure to set the minutes.

The set time can always be changed by accessing the settings menu and turning the left-hand knob until the time appears flashing on the display.

unit Setting the units of measurement

Set the units of measurement for temperature and weight (for the Chef Menu) according to the following table:

Hardness level	Temperature	Weight
EU	°C	kg
US	°F	lb

brI Display brightness

This allows you to select the brightness of the display according to the following table:

Hardness level	Display brightness
1	25%
2	35%
3	50%
4	70%
5	90%

The factory default for the Display brightness function is 5.

ELCd Display ECO function

If enabled (On), it allows the brightness of the display to be reduced automatically when the oven is in clock mode.

It has no effect if the brightness of the display is already set to 1.

HArd Water hardness

Allows you to set the level of water hardness in order to optimize the descaling process.

The factory default water Hardness function is set to medium 3.

The frequency with which you are prompted to run a descaling cycle depends on the water hardness setting.

The number of hours of use of the steam functions, after which descaling will be requested, is as follows:

Hardness level	Hours
1	18
2	12
3	9
4	6
5	4

dESC Descaling

If enabled (On) it allows you to start a descaling cycle (see “4.1 Descaling (Fig. E)”.

SHO Showroom demo function (for demonstration purposes only)

When enabled (On), the appliance deactivates the heating elements and a Demo mode can be started from the control panel.

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

4 Cleaning and maintenance

The instructions manual contains cleaning and maintenance instructions and recommendations from the manufacturer to the customer. Any other intervention should be carried out by an authorized service center.

Before cleaning, ALWAYS remove the plug from the mains power supply and allow the appliance to cool down.

Caution

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes.
- Do not use abrasive or corrosive detergents.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Clean the components and accessories regularly after each use.

Cleaning the surfaces

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

Regular 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 allowed to set for too long, sugar residue could pit the enamel lining of the oven.

Cleaning the accessories

Wash all accessories in warm soapy water with a soft sponge or a soft cloth. Rinse and dry thoroughly. Do not use abrasive detergents, metallic sponges or metal tools to clean the accessories as they may damage the surfaces.

In order to extend the life of the accessories, it is recommended not to wash them in a dishwasher.

Cleaning the oven door glass

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.

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.

For easier cleaning, we recommend that you remove the side guides.

Simply pull the frame, carefully, to release it from the fastenings at the side. To reinstall it, just insert it into the side fastenings and apply light pressure.

Using the steam function for assisted cleaning

The steam function can be used to soften any cooking residues, making it easier to remove them.

Before starting the function, we recommend that you spray a solution of water and dishwashing liquid onto the side walls of the cooking compartment.

1) Select the pure Steam function from the Steam cooking menu.
2) Set the temperature to 100°C for 18 minutes.
3) Press the START/STOP button to start the function; when the preheating stage has finished, press the START/STOP button again.
4) When the function ends, open the door and use a microfiber cloth to finish cleaning the inside of the oven.

Drying

Cooking food generates moisture inside the appliance. This is normal and does not affect the appliance's operation in any way.

Each time you finish cooking:

1) Let the appliance cool down.
2) Remove any dirt from inside the appliance.
3) Dry the inside of the appliance with a soft cloth.
4) Leave the door open until the inside of the appliance has dried completely.

4.1 Descaling (Fig. E)

Whenever the icon appears steadily lit on the display, it is highly recommended that you descale the boiler.

Whenever the flashing icon appears on the display, it means that the boiler has to be descaled and that it is not possible to select cooking cycles that use steam until this step has been completed.

The frequency with which descaling is requested varies according to the water hardness that has been set (see “3.3 Settings Menu”).

If considered appropriate, it is always possible to run the descaling cycle in advance.

Caution

Scale build-up due to the lack of descaling can compromise the correct operation of the appliance in the long term.

1) To access the descaling function, enter the settings Menu (see “3.3 Settings Menu”).
2) Turn the left knob until the display shows dESC.
3) Turn the right knob to enable the function (On) and confirm using the SET button to start the descaling cycle.
4) To cancel the descaling cycle, press the START/STOP button for at least 3 seconds.

Caution

Once the descaling cycle has been started, it can only be stopped before the container filling cycle with descaler solution ends (see following paragraph St2). Afterwards, the appliance will not allow you to run any other function until the descaling process has finished. The entire duration of the cycle is approximately 40 minutes.

The user should remain next to the appliance for the entire duration of the descaling cycle, as user interventions may be required, such as topping-up the container.

The cycle consists of 6 steps, indicated by the progressive emptying of the progress bar (24) and by the indicators on the display St1, St2, ...

Draining residual water (St1)

1) The appliance removes the residual water by draining it into the compartment on the right.
2) Press the release button on top of the lid and pull to open.
3) Lift the handle, remove the container and empty it.

Caution

The water may be very hot.

Filling the container with descaler solution (St2)

1) Fill the filling compartment on the left with a solution of water and descaler according to the manufacturer's recommendations.

Caution

Do not fill the water drainage compartment on the right.

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 concentration (> 40 mg/l), or other liquids.

2) Place the container in the oven compartment and close the lid.

It is now no longer possible to cancel the descaling cycle.

Starting the descaling function (St3)

1) Press the SET button to confirm.
2) The appliance starts the boiler cleaning procedure and the display shows the entire duration of the procedure.

During the descaling process, the appliance will pause a few times to allow the descaler to act effectively. Wait for the cycle to end.

Draining the descaler solution (St4)

1) At the end of the cleaning process, the appliance drains the remaining descaler solution into the drainage compartment of the container.
2) Remove the container and empty the descaler solution.

Caution

The descaler solution may still be very hot.

Filling the container with clean water (St5)

1) Clean the container and fill the left filling compartment with clean water up to the MAX level.
2) Place the container in the oven compartment and close the lid.
3) Press the SET button to confirm.

Rinsing the water circuit (St6)

1) The appliance starts the water circuit cleaning procedure and the display shows the entire duration of the procedure.
2) At the end of the rinse cycle, End is shown on the display and a buzzer sounds.
3) Press the START/STOP button for at least 3 seconds to exit the descaling function.

Seal maintenance

The seal should be soft and elastic.

To clean the seal, use a non-abrasive sponge and wash with lukewarm water.

Replacing the internal light bulb

Caution

- Unplug the appliance.
- Use protective gloves.
- Let the appliance cool down.

1) Completely remove all accessories from inside the oven.
2) Unscrew the bulb cover by hand and remove it.

Pay attention not to scratch the oven cavity enamel.

3) Slide out the light bulb and remove it.
4) Reinstall the protective cover after replacing the light bulb.

What to do if...

Problem	Possible cause	Solution
The oven does not switch on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	The cord is defective.	Contact your local technical support center.
	No power.	Make sure that the power supply is working properly. If the problem persists, contact a qualified electrician.
The display does not turn on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	Possible electronic board failure.	Contact your local technical support center.
The oven light does not switch on.	The plug has not been properly inserted into the power socket.	Make sure the plug has been inserted properly into the power socket.
	Possible bulb or oven door sensor failure.	Replace the oven light bulb (see “4 Cleaning and maintenance”). If the problem persists, contact your local technical support center.
Cooking does not start.	Failure to confirm after preheating (lit).	Make sure that you confirm the cooking phase when the preheating stage ends (see “3.2 Using the oven (Fig. B - Fig. C)”).
	The oven door is not closed.	Make sure that the oven door is closed.
	Possible oven door sensor failure.	Contact your local technical support center.

What to do if...

Problem	Possible cause	Solution
Cooking has started but the oven does not heat up.	The oven door is not closed.	Make sure that the oven door is closed.
	Possible heating element or oven door sensor failure.	Contact your local technical support center.
	The Showroom function for exhibitors was activated by mistake.	Make sure the Showroom function is deactivated (see “3.3 Settings Menu”).
The sound of a fan can be heard even after the power has been switched off.	The fan continues to run to cool the appliance until the internal temperature is low enough.	Wait for the time necessary for the appliance to cool down. If the fan does not switch off after this time, contact your local technical support center.
When in operation, hot air escapes from above the oven door.	It is normal for hot air to escape from above the door to cool the appliance whilst it is in operation.	Wait for the appliance to cool down normally. If the hot air continues to escape or if it escapes from other parts of the oven, contact your local technical support center.
There is a burning smell when the oven is in operation.	There may be a burning smell when using the appliance for the first time.	Make sure you have followed the instructions regarding using the appliance for the first time (see “3.1 First use”).
	Possible food residues inside the appliance in contact with the heating elements.	Make sure you follow the cleaning and maintenance instructions correctly (see “4 Cleaning and maintenance”).

What to do if...

Problem	Possible cause	Solution
The oven does not generate steam.	The water container has not been inserted correctly in the oven compartment.	Make sure that the water container has been inserted correctly in the oven compartment.
	The water container is empty or not full enough (flashing alarm).	Fill the container with water up to the MAX level indicated on the container.
	The filling compartment of the water container has not been filled.	Make sure that the left filling compartment of the container has been filled with water.
	Mandatory descaling required (flashing alarm).	Run a descaling cycle (see “4.1 Descaling (Fig. E)”).
	Possible boiler failure.	Contact your local technical support center.
The empty water container alarm remains on during operation, even though the water container has been filled and correctly positioned in the oven.	If the alarm persists after it has been acknowledged, we recommend that you drain the water manually and reset the circuit.	To drain the water manually, access and start the descaling function (see “4.1 Descaling (Fig. E)”). During the first step, indicated on the display by the St1 indicator, the appliance drains the remaining water. At the end of this step, stop the descaling cycle by pressing the START/STOP button for at least 3 seconds.

What to do if...

Problem	Possible cause	Solution
When in use, steam escapes from above the oven door.	It is normal for steam to escape from above the door to cool the appliance whilst it is in operation and to control the steam cooking cycle.	Wait for the appliance to cool down normally. If steam continues to escape or if it escapes from other parts of the oven, contact your local technical support center.
Water drips onto the shelf from under the door during operation.	During operation, food with a high moisture content (such as frozen bread) may create condensation that runs down the inside of the door and drips onto the shelf.	If excessive water leaks persist, contact your local technical support center.
	The oven door is opened frequently while the oven is in use.	Reduce the number of times the oven door is opened and closed during cooking.
	Possible problem with the seal.	Contact your local technical support center.
The water container does not fit into the oven compartment.	The water container has not been inserted the correct way round.	Make sure that the water container is inserted the correct way round and that the door is closed.
One of the following error codes appears on the display: Err1 / Err2 / Err3 / Err4 / Err 5	Possible internal fault.	Contact your local technical support center.

If the problem has not been resolved or in the case of other types of fault, contact your local technical support center.



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Notes

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