

## Ovens

### A+:

**A+** Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



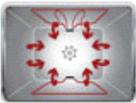
### Illuminated controls:

are a safety device to alert the user that the appliance is on as well as being a stunning design feature.



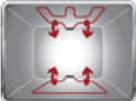
### ECO:

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.



### Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



### Upper and lower element only:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.



### Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



### Lower heating element only:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



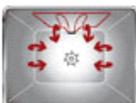
### Half grill:

Heat is generated only at the centre of the element, so ideal for smaller quantities.



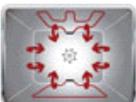
### Circulaire with upper and lower elements:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



### Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.



### Fan with upper and lower elements:

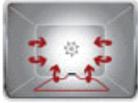
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

**Circulaire:**

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.

**Circulaire with lower element :**

The addition of the lower element adds extra heat at the base for food which requires extra cooking..

**Fan with lower element:**

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

**Microwave:**

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.

**Microwave + grill element:**

To achieve a combined cooking with grill that cooks the outside whilst assuring an internal cooking thanks to the microwave function.

**Circulaire element with steam:**

Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.

**Microwaves + Round Heating Element + Fan:**

The use of microwaves with round heating element and the fan allows the food to be cooked faster and effectively. Ideal for roasting large chunks of meat. There is no transference of smells or flavours when using this function.

**Upper and lower element + steam + fan:**

Upper and lower element + steam + fan

**Upper and lower element + microwave + fan:**

Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the microwave function allows the same results in less time.

**Regenerating reheat:**

This function allows to reheat food that has already been cooked and conserved in the fridge.

**Crisper:**

The simultaneous operation of the microwave, grill and crisper plate (once pre-heated) allows the food to go crispy and golden, ideal for cooking Pizza etc

**Defrost at weight:**

Defrost at weight

**Defrost at time**

Defrost at time

**Circulaire + grill:**

Circulaire + grill

**Bread Proving:**

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.

**Descaling function:**

is essential to remove excess deposits of limestone in the tank and allow the proper operation of the steam oven. The need to perform this operation is signaled by the oven itself.

**Tank cleaning:**

Tank cleaning

**Manual Steam function:**

Manual function. Adjustable cooking temperature and duration depending on user's wish.

**Meat Cooking function:**

Automatic function with 5 preset programs to cook different types of meat. Preset cooking duration can be modified.

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**Fish Cooking function:**

Automatic function with 5 preset programs to cook different types of fish. Preset cooking duration can be modified.

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**Vegetable Cooking function:**

Automatic function with 5 preset programs to cook different types of vegetable. Preset cooking duration can be modified.

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**Reheating and Sterilising function:**

Special function with 6 preset programs to reheat food previously prepared or to sterilize marmalade jars or even baby bottles. Ready-meal cooking program is also included in this function. Preset cooking duration can be modified.

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**Defrost function:**

Manual function. The temperature is always very low (40°C) to defrost food without cooking it. Adjustable defrost duration depending on user's wish.

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**Vapor Clean**

Vapor Clean

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**Sabbath:**

This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.

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**45 cm:**

Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height. Available in several types and in different styles.

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**Combination microwave:**

This oven allows to combine two different ways of cooking (Traditional with microwaves). Combined ovens increase cooking opportunities, while providing maximum flexibility of household appliances.

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**Combination steam:**

Ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.

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**40 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

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**41 litres:**

The capacity indicates the amount of usable space in the oven cavity in litres.

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**ECO-logic:**

option allows you to restrict the power limit of the appliance real energy saving.

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**Rapid preheat:**

The rapid preheat function can be used to reach the selected temperature in just a few minutes.

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**Electronic control:**

Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.

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**3 different cooking levels:**

The oven cavity has 3 different cooking levels.

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**The inner door glass:**

can be removed with a few quick movements for cleaning.

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**Enamel interior:**

The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.

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**Triple glazed doors:**

Number of glazed doors.

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**All glass inner door:**

All glass inner door, a single flat surface which is simple to keep clean.

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