

OVENS

BY USING STATE OF THE ART TECHNOLOGY AND MATERIALS, SMEG OVENS ARE ABLE TO RESPOND TO THE MOST WIDELY VARYING REQUIREMENTS IN TERMS OF PERFORMANCE, RELIABILITY, SAFETY, STYLING AND DIMENSIONS.



Evolution

The beautiful sleek lines of the highly polished stainless steel finish add a bright new dimension to kitchen design, and an elegant alternative to the satin finish. The Evolution range of products incorporate a distinctive analogue LED electronic clock/timer which combines an attractively modern analogue clock face with the latest electronic technology, and is exclusive to Smeg. All the functions are extremely easy to set very quickly, and are immediately visible on the clock face.



Classic style

The original Smeg Classic style, a leader in the popularity of stainless steel in the kitchen, has undergone subtle changes to create even cleaner lines and incorporate the elegant clock that already features in the Evolution range. The style is offered in different sizes and heights, including double and single ovens with many options and combinations of features. Two series of co-ordinating compact ovens, 38cm and 45cm in height, complete the Classic range, and lift up doors and stainless steel drawers offer even further versatility within the Classic style - see pages 38-48.

Linear Series

Conceived with balance in mind, the Linear Series is synonymous with equanimity. Each oven has a glass front made without a frame, sleek backlit controls and a robust handle that reflects the precise symmetry of the overall appearance of the series. The Linear Series has been extended to include not just matching hobs, but a range of 45cm compact combination ovens and co-ordinating lift-up doors with a hydraulic hinge lifting system - see pages 48 & 49.



Colonial

The fourth style option in the Smeg oven range is the Colonial design. This style combines traditional elegance with modern technology. Available in anthracite, stainless steel, or cream, the Colonial range offers the practicality of twenty-first century life with the semblance of a bygone era.

Coordinating hobs

The oven styles are reproduced to offer a matching range of hobs, and a wide selection of 60cm, 70cm and 90cm models are available to complement the ovens, see pages 50-88.





A Class Pyrolytic Ovens

The pyrolytic cleaning process reaches temperatures close to 500°C; these ovens are produced with special enamel interiors, specified to withstand such heat. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt built up inside the oven. The latest models reach the high temperatures very quickly, but at much reduced energy consumption, allowing them to achieve the A class energy rating. All the pyrolytic ovens have a new sophisticated cooling system, quadruple glazed doors and an automatic door lock, giving total confidence to the consumer.

All pyrolytic ovens in this brochure show this symbol, which indicates that during the pyrolytic cleaning cycle the outer door glass will become no hotter than 55° C.



All glass inner door

Many of the ovens included in this brochure feature the all glass inner door, using a flat sheet of glass to eliminate the possibility of food particles collecting in corners, and which can be simply removed for cleaning, even between the glass layers. The construction of the door ensures a lower exterior door surface temperature, making it cooler to the touch.



Linear Oven Displays

The innovative and intuitive control panel is equipped with a digital LED, which shows the time, the cook time, and preset temperatures based on the function selected. According to the model there is a choice of 6 or 10 cook functions that will satisfy even the most discerning chef. The preset temperature can be adjusted in steps of 5°C to enable selection of the correct temperature required for the cooking task. They also have a programming facility to enable the correct function and temperature to be automatically selected to optimise the cooking of specific types of food. The fascia panel and controls of the SCP112 are backlit with an exquisite violet light that harmonizes perfectly with its modern design.

Energy		Electric oven
Manufacturer	smeg	SCP112
Model		
More efficient		A
A		
B		
C		
D		
E		
F		
G		
Less efficient		
Energy consumption (kWh)		0.88
Rating function	Conventional	
	Forced air convection	0.79
<small>(Based on standard load)</small>		
Usable volume (Litres)		54
Size:	Small: _____	
	Medium: _____	
	Large: _____	←
Noise [dB(A) re 1 pW]		
<small>Further information is contained in product brochures</small>		
<small>Form: 01/03/04 Energy label number: 2002/40/CE 01/02/03/04/05</small>		

Energy labelling

Ovens and cookers are included in the European Union energy labelling project. Appliances are awarded an overall energy rating from A to G for each oven cavity. All Smeg cooking products are designed to operate at the optimum levels with the least energy, to be as environmentally friendly as possible.

Pizza function

Both the Linear and Classic ranges offer an oven with the pizza cooking facility. In these ovens the lower element is circular, with an enamel cover that can be removed to allow the refractory pizza stone to be placed directly over the element. The stone heats up very quickly and efficiently, and a pizza can be stone baked to perfection in 3-5 minutes. The wooden handled shovel provided with the ovens allows items to be moved on and off the stone safely and easily.



Analogue LED clock/timer

The distinctive Smeg analogue LED clock/timer combines an attractive modern analogue clock face with up to date electronic technology. The

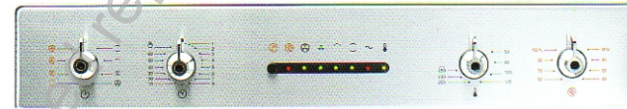
functions are extremely easy to set very quickly, and are immediately visible on the clock face.



Full size steam oven

The S302X is a full size Classic electric multifunction oven with 8 functions, three of which can be combined with steam, to provide a truly versatile oven.

Steam cooking saves time while preserving the food's quality, nutritional value, flavour and aroma. Great care has been taken over the design of the water reservoir, which is easy to inspect and clean. The internal water tank avoids the usual problem of scale inside the oven and tiresome cleaning procedures; the water reservoir is quickly drained and rinsed at the touch of a button.



Full size combination oven with microwave

The Classic combination oven S201X has seven standard oven functions and a microwave function. The oven

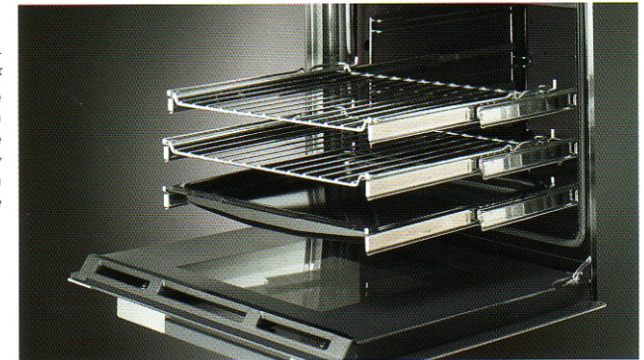
can be used for both normal cooking, and microwave cooking in the usual way, and three of the oven functions can also be combined with microwave cooking to add further options for a busy cook. There are other smaller combination ovens in the Smeg range, but this one offers a full size 50 litre capacity multifunction oven with the addition of a microwave facility.

The SE995XT-7 is part of the Classic range of appliances providing clean lines to give a sleek and elegant finish to their appearance. This electric multifunction oven has a rotisserie kit that works in combination with the grill element; useful for cooking chicken, sausages and anything else requiring uniform cooking over all to perfection. It also has an integrated panini toaster facility with timer to allow the perfect panini to be made.



Telescopic shelf support

These accessories are suitable for 60cm ovens with chrome shelf supports, and they replace the standard ones supplied. The addition of telescopic guide rails allows the shelves to be extracted extremely smoothly and safely, and add an extra dimension to the quality of the oven furniture.



Model	SC110PZ	SC110	SC100	FP111X	F170-6	F166-5	S20XMF-5	SE20XMPR5	S201X	S202X	FP160X	S389XP20	S389X-6	S381X-5	S381X-5	FP140X	SE210X-5	SO66CAS-5	FP38X	FP38X	FP139X
Width	60cm Multifunction & Pizza	60cm Multifunction	60cm Multifunction	60cm Multifunction	60cm Multifunction	60cm Multifunction	90cm Multifunction	90cm Multifunction (48cm reduced)	60cm Multifunction (Microwave)	60cm Multifunction (Steam)	60cm Multifunction	60cm Multifunction & Pizza	60cm Multifunction	60cm Multifunction	60cm Static	60cm Multifunction	60cm Multifunction	60cm Multifunction	60cm Multifunction 38cm Reduced Touch Control	60cm Multifunction 38cm Reduced Touch Control	60cm Multifunction 38cm Reduced Touch Control
Type																					
Available Colours																					
St/Steel	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑
Black	X	☑	☑	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Crystal White	X	☑	☑	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Cream	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	☑	X	X
Anthracite	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	☑	X	X	X
Functions																					
No. of Functions	10	10	7	10	10	7	8	8	8	8	10	8	8	6	4	10	10	8	7	-	8
Digital Electronic Programmer	☑	☑	☑	X	X	X	☑	☑	X	X	X	☑	☑	X	X	X	☑	☑	☑	☑	☑
Analogue LED Electronic Clock	X	X	X	☑	☑	X	X	X	X	X	☑	☑	☑	X	X	☑	X	Analogue Clock	Automatic Clock	Automatic Clock	Automatic Clock
Minute Minder	X	X	X	X	X	X	X	X	☑	☑	X	X	X	☑	☑	☑	X	X	☑	☑	☑
Double Glazed Removable Door	X	X	X	X	X	X	☑	☑	X	X	☑	X	X	X	X	X	X	X	X	X	X
Triple Glazed Removable Door	☑	☑	☑	☑	☑	☑	X	X	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑
Quadruple Glazed Removable Door	X	X	X	☑	☑	X	X	X	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑
Cooling Fan	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑
Door and Oven Exterior Fan Cooled	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑
Pyrolytic Self-Cleaning	X	X	X	☑	X	X	X	X	X	X	☑	X	X	X	X	☑	X	X	☑	☑	☑
Energy Rating																					
Nominal Power (kW)	3.0	3.0	3.0	3.0	3.0	3.0	3.3	3.3	2.9	3.0	3.0	3.0	3.0	3.0	2.3	3.0	3.0	3.0	2.92	1.8	2.06
Conventional (kW / h)	0.85	0.91	0.91	0.88	0.91	0.86	1.14	1.14	-	0.95	0.88	0.85	0.91	0.91	0.79	0.99	0.86	0.85	0.96	-	-
Forced Air Convection (kW / h)	0.79	0.79	0.79	0.79	0.79	0.79	0.99	0.99	-	0.79	0.79	0.79	0.79	0.79	-	0.79	0.79	0.79	0.85	-	-
Oven Capacity (Litres)	46	51	51	53	51	51	70	70	50	45.5	53	46	51	51	57	53	51	51	32	23	32
Power Supply (Amp)	13	13	13	13	13	13	30	30	13	13	13	13	13	13	13	13	13	13	13	13	13
Microwave Output Power	-	-	-	-	-	-	-	-	750W	-	-	-	-	-	-	-	-	-	-	-	-
Standard Accessories																					
Roasting/Grill Pan	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	X	X	X
Grill Mesh	☑	☑	☑	☑	☑	☑	X	X	X	X	☑	X	X	X	X	☑	☑	☑	X	X	X
Chrome Shelf(s)	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	☑	Wire Shelf	Flat Shelf	Wire Shelf
Grill Pan Handle	☑	☑	☑	☑	☑	☑	X	X	X	X	☑	X	X	X	X	☑	☑	☑	X	X	X
Stay Clean Liners	☑	☑	☑	X	X	X	X	X	X	X	X	X	X	X	X	☑	☑	☑	X	X	X
Pizza Stone	☑	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Pizza Shovel	☑	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Roof Liner	X	X	X	☑	☑	☑	☑	☑	X	X	☑	☑	☑	X	X	☑	☑	☑	X	X	X
Rotisserie Kit	X	X	X	☑	X	X	☑	☑	X	X	☑	X	X	X	X	☑	☑	☑	☑	X	X
Enamelled Tray	X	X	X	☑	☑	X	X	X	X	☑	☑	☑	☑	X	X	☑	☑	☑	☑	X	Glass Tray
Non-Stick Baking Tray	X	X	X	X	X	X	☑	☑	X	X	☑	X	X	X	X	☑	☑	☑	X	X	X
Oven Dish	X	X	X	X	X	X	X	X	X	☑	X	X	X	X	X	X	X	X	X	☑	X
Optional Extras																					
3 Level Telescopic Shelf Set	GT123DX	GT123DX	GT123DX	-	GT123DX	GT123DX	-	-	-	GT123DX	-	GT123DX	GT123DX	GT123DX	GT123DX	-	GT123DX	GT123DX	-	-	-
2 Level Telescopic Shelf Set	GT13X	GT13X	GT13X	-	GT13X	GT13X	-	-	-	GT13X	-	GT13X	GT13X	GT13X	GT13X	-	GT13X	GT13X	-	-	-
Universal Pizza Stone	-	PPR1	PPR1	PPR1	PPR1	PPR1	-	-	-	-	PPR1	-	PPR1	PPR1	PPR1	PPR1	PPR1	PPR1	-	-	-
Pizza Shovel	-	PAL	PAL	PAL	PAL	PAL	-	-	-	-	PAL	-	PAL	PAL	PAL	PAL	PAL	PAL	-	-	-
Stay Clean Liners	-	-	-	-	-	3797	3802-1	-	-	-	-	-	-	3797	3761	-	-	-	-	-	-
Codes																					
Black	-	SC110NE	SC100NE	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Crystal White	-	SC110EBO	SC100EBO	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
St/Steel	-	SC110	SC100	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cream	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	SO66CCS-5	-	-	-
Anthracite	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	SO66CAS-5	-	-	-

Model

	DO10PSS-5	DO81CSS-5	DUCO8CSS
Width	60cm	60cm	60cm
Type	Double	Double	Double

Colour

St/Steel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Available in Black	X	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Main Oven

No. of Functions	10	8	7
LED Electronic clock / Programmer	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Triple Glazed Removable Door	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Grill	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Stay Clean Liners	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Door and Oven Exterior Fan Cooled	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conventional (kW / h)	0,87	0,87	0,87
Forced Air Convection (kW / h)	0,79	0,79	0,79
Oven Capacity (Litres)	51	51	51

Auxiliary Oven

No. of Functions	4	4	4
Triple Glazed Door	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Variable Grill	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Stay Clean Liners	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Door and Oven Exterior Fan Cooled	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Capacity (Litres)	35	35	29
Conventional (kW / h)	0,59	0,59	0,59

Energy Rating

Energy Rating	AA	AA	AA
Nominal Power (kW)	6,0	6,1	5,7
Power Supply (Amps)	30	30	30

Standard Accessories

Roasting/Grill Pan	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Grill Mesh	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Chrome Shelves	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Grill Pan Handle	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Enamelled Tray	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Roof Liner	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Optional Extras

3 Level Telescopic Shelf Set	GTI23DX	GTI23DX	GTI23DX
2 Level Telescopic Shelf Set	GTI3X	GTI3X	GTI3X
Universal Pizza Stone	PPR1	PPR1	PPR1
Pizza Shovel	PAL	PAL	PAL

Codes

St/Steel	DO10PSS-5	DO81CSS-5	DUCO8CSS
Black	-	DO81CBL-5	DUCO8CBL

Model	FMC30X-1	FMC24	FME24X-1	FM24EB
Available Colours				
St/Steel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	X
Black	X	<input checked="" type="checkbox"/>	X	<input checked="" type="checkbox"/>
White	X	X	X	<input checked="" type="checkbox"/>
Functions				
No. of Microwave Power Levels	4	4	5	5
Electronic Timer	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Mechanical
Digital Clock	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	-
Grill type	2 Level Tilting	Tilting Grill	Quartz Grill	-
Fan Cooking	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	X	X
Microwave Power Output (W)	900	850	900	900
Capacity (Litres)	30	25	25	25
St/Steel Interior	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	White
Standard Accessories				
Build in Frame Part of Product Design	<input checked="" type="checkbox"/>	X	X	X
DUO Plate Stackers	<input checked="" type="checkbox"/>	X	X	X
Chrome Grill Support	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	X
Glass Dish	<input checked="" type="checkbox"/>	X	X	X
Glass Turntable	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Glass Pizza Dish	X	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	X
Rotisserie Kit with Dish	X	<input checked="" type="checkbox"/>	X	X
Optional Extras				
Kits for Build In Installation St/Steel	-	KITFC24X1	KITFC24X1	-
Kits for Build In Installation Black	-	KITC24N	-	KITC24N
Kits for Build In Installation White	-	-	-	KITC24B
Codes				
St/Steel	-	FMC24X	-	-
Black	-	FMC24	-	FM24
White	-	-	-	FM24EB

Document property of www.smeg-service.co.uk. Unauthorised reproduction and distribution prohibited





Ovens

	<p>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.</p>
	<p>Circulaire with lower element : The addition of the lower element adds extra heat at the base for food which requires extra cooking..</p>
	<p>Circulaire with steam: Circulaire with Steam.</p>
	<p>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.</p>
	<p>Circulaire with upper element: The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.</p>
	<p>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.</p>
	<p>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.</p>
	<p>Fan with grill element with microwave: Fan with grill element with Microwave.</p>
	<p>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.</p>
	<p>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.</p>
	<p>Fan with lower element with steam: Fan with lower element with Steam.</p>
	<p>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.</p>
	<p>Fan with upper and lower elements with microwave: Fan with upper and lower elements with Microwave.</p>

Ovens

	<p>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.</p>
	<p>Fan with upper element : The combination of the fan and top element provides more uniform heat penetration. Dishes are lightly browned on the outside and still moist on the inside. Ideal for au gratin dishes, finishing roasted vegetables.</p>
	<p>Fan: The circular heating element can be operated with the fan, using the thermostat.</p>
	<p>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.</p>
	<p>Half grill: Heat is generated only at the centre of the element, so ideal for smaller quantities.</p>
	<p>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.</p>
	<p>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.</p>
	<p>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.</p>
	<p>Pyrolytic: Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.</p>
	<p>Pyrolytic: The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.</p>
	<p>Rotisserie with half grill: These symbols allow use of the rotisserie with half grill.</p>
	<p>Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.</p>
	<p>Snowflake: With the switch on this symbol, no heating is possible even if the thermostat is turned.</p>
	<p>Steam: The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods nutritional qualities, taste and aroma. Ideal for all types of food.</p>

Ovens

	<p>Toaster: Selecting the toaster symbol on the function control activates the toaster section of the oven. The toasting duration can be set using the programmer.</p>
	<p>Upper and lower element only with microwave: Upper and lower element only with Microwave.</p>
	<p>Upper and lower element only with steam: Upper and lower element only with Steam.</p>
	<p>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.</p>