



COMBINATION MICROWAVE

MULTIFUNCTION

Providing microwave, oven and grill cooking with the option to combine functions together. It is possible to cook, reheat and defrost without destroying the quality of the food.

MICROWAVE

Variable microwave powers available, with the maximum power of 1000W.

AUTOMATIC RECIPES

These determine the perfect function, time and temperature for optimum results. No guesswork required for this new way of cooking.

PERSONALISED RECIPES

Your favourite recipes can be stored in the memory of the oven. Cooking starts with the touch of a button.

THREE COOKING LEVELS

For multi-layer cooking, optimising the 40 litre oven cavity.

DESIGN

Available in a large range of styles, from ultra-modern to classic styling.

TELESCOPIC RAILS

For ease and stability when checking on dishes or placing food into the oven.

SOFT CLOSE DOOR

The microwave combination oven has a soft close door placing less stress on the hinges for a longer lasting appliance.

TILTING GRILL

When cool, the grill can be tilted down for easy access for cleaning the roof of the oven.

EASY CLEAN

A smooth enamelled interior with non stick properties. This can easily be wiped out after each use

COMBINATION COOKING

Cook with the grill and the microwave together for a crisp topping and fast cooking or combine fan with the microwave for the cooking and browning of food in half the time.

VAPOR CLEAN

Special cleaning function to help lift spillages from the interior. Water and washing up liquid is used to fill the circular base in the oven and spray the sides with the same solution. Place the oven on vapor clean function or 60°C for 20 minutes to clean the cavity.





COMBINATION STEAM OVEN CHEAT SHEET

MULTIFUNCTIONAL

Providing steam, oven and grill cooking with the option to combine cooking. It is possible to cook, reheat and defrost without destroying the quality of the food.

VERSATILE

It's possible to produce a large array of foods in the steam combination oven: vegetables, fish, rice, pasta, soups, casseroles, eggs, roasts, breads, pastries. You can even melt chocolate, steam facial cloths, sterilise and skin fruits and vegetables!

EXCELLENT FOOD QUALITY

The steam function creates tasty, colourful and nutritious food.

NO MONITORING

With steam cooking there is no need to monitor food on the hob, just shut the door and the oven will prompt you when the cooking time has ceased.

COMFORTABLE COOKING

There is less steam and heat in the kitchen, when using the steam function. Most of the vapour is kept inside the oven during cooking, and only escapes at the end of the cycle.

COMBINATION COOKING

The combination cooking function offers moisture and browning at the same time, producing both juicy roast results and moist baking results.

INNOVATIVE

The water loading system loads the perfect amount of water and makes descaling simple.

AUTOMATIC RECIPES

These determine the perfect function, time and temperature for optimum results. No guesswork required for this new way of cooking.

PERSONALISED RECIPES

Allowing your favourite foods to be stored in the memory of the oven. Cooking starts with the touch of a button.*

THREE COOKING LEVELS

For multi-layer cooking, optimising the 40 litre oven cavity.

TELESCOPIC RAILS

For the smooth adding and removal of food in the oven.

DESIGN

Available in a large range of styles, from ultra-modern to classic styling.

SOFT CLOSING DOOR

This places less stress on the hinges for a longer lasting appliance.

EASY CLEAN

A smooth enamelled interior with non-stick properties which can easily be wiped out after each use.

VAPOR CLEAN

Special cleaning function to help lift spillages from the interior. Water and washing up liquid is used to fill the circular base in the oven. Spray the sides and the roof with the same solution. Place the oven on the vapor clean function or 60°C for 20 minutes to clean the cavity.

TILTING GRILL

When cool, the grill can be tilted down for easy access for cleaning the roof of the oven.



EASY CLEAN ENAMEL

The interior surface and baking trays of the Smeg ovens have a special enamel coating. This ensures that food spillages and debris struggle to adhere to the surface, making it very easy to keep clean.

VAPOR CLEAN *

This specialised cleaning function uses steam to help lift food spillages from the oven interior. The steam is generated from a specially designed well in the base of the oven.

PYROLYTIC CLEANING *

An automatic cleaning function that turns food spillages and debris into a fine powder. At the end of the cleaning cycle a simple wipe with a soft cloth returns the oven back to looking new. Due to using high temperatures, safety is paramount. The quadruple glazing of the door and an automatic locking device ensures peace of mind.

SIMPLE TO OPERATE

Smeg ovens offer a selection of dial, and touch control operating panels. This makes the ovens exceptionally easy to operate. It is possible to match the appliances with other products such as combination microwave ovens, steam ovens and coffee machines.

SIMPLE INSTALLATION

All Smeg single ovens can be connected to a 13amp electricity supply. No upgrade of electrics is required, even on pyrolytic ovens.

FLEXIBLE COOKING INTERIOR

Offering either 4 or 5 shelf positions, Smeg ovens allow you to use all of the available cooking space. It's possible to cook up to 72 cupcakes at once, or a 36lb turkey and tray of roast potatoes using the 5 shelves. *Model dependant

TELESCOPIC SHELVING

Partial or fully extendable telescopic shelf supports facilitate the simple gliding of food in and out of the oven. Ideal for grilling, or delicate bakes, this smooth gliding action makes the cooking experience both safe and seamless. *Standard on selected models.

SIZE OPTIONS

The Smeg range of ovens offer both tall - double ovens, wide - 60cm and 90cm, and compact - 45cm height options, in the range. There is a size to suit any cooks requirements.

STYLING

Getting the right look is important when designing a new kitchen. Apart from offering excellent quality and technology, the Smeg oven range offers a style to suit every kitchen. By working with key designers' style options include the timeless Classic design, retro Victoria, modern Linea and elegance with Dolce Still Novo.

CIRCULAIRE

This specially designed cooking function offers fast heat-up times, even browning and no cross transference of flavours. Perfect for the time pressured baker!

GRILLING

All Smeg ovens feature a thermostatically controlled grill, offering both precise and effective results. For economical cooking, a half grill option (*selected models only) is ideal for cooking smaller quantities of food. The fan grill option ensures that even the thickest cuts of meat cook on both sides.

TRADITIONAL BAKING

Using just the top and bottom heating element, this function creates the perfect environment for cooking a moist slow baked cake or tender casserole.

AUTOMATIC COOKING FUNCTIONS *

By simply selecting the type of food, the quantity, and how you would like it cooked, the oven will automatically select the cooking function, time and temperature for you. This functionality ensures perfect cooking results every time.

USER PROGRAMMES *

The ability to save cooking functions within the oven controls, times and temperatures with a personalised name means that your favourite recipe can be stored in the oven, or a short cut for the cook lacking in confidence.

STEAM SMART* *

Functions combining steam cooking with dry heat for the best flavours. Steam is injected directly in the cavity and spread evenly by the fan. A great way to produce succulent joints of meat and light aerated bread doughs.

*Selected models only

S M E G SUPER START GUIDE

S M E G O V E N

FUNCTIONS

QUICK TIP

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Circulaire	 Quick cooking, on multiple shelf positions. Even heat throughout. No transference of flavours- ability to cook fish and cakes at the same time. No preheat required if food takes less than 20 minutes. (Unless cooking baked goods).	For best results cook on no more than three shelves at once and cook straight on the enamel baking tray, with the sloping edge at the front of the oven. This will encourage even browning.
	Full Grill	 Thermostatically controlled. This will only work with the door closed. Must preheat before adding the food.	Closed door grilling is safer and more energy efficient. Use the solid tray with the wire mesh inset. This will allow the fat to drip away from the grilled food.
	Half Grill	 For grilling smaller quantities of food. Only the inner elements will be activated.	Always preheat.
	Top and Bottom function	 Ideal for slow baked casseroles or cakes. No moving air means that both will remain moist. Position the food in the centre of the oven.	Use the metal rack so that the heat can penetrate through the rack and into the food. Take out any other shelves of the oven. Always preheat.
	Circulaire and bottom heat	 Great for quiches and flans where normally you would need to 'blind bake'. Use a solid shelf to help transfer the heat.	You can pour filling straight into uncooked pastry and it will all cook together saving time. A metal flan tin will also help conduct heat to the base. If using a ceramic, it may take longer to cook or finish off cooking with bottom heat only. Always preheat.
	Bottom heat	 Ideal for the slow cooking of stews and casseroles. Also ideal for foods that are being reheated, and need the base re-crisping.	Great for re-heating a quiche, the bottom gets warmed up without further browning the top. Use a metal tray on the bottom shelf position. If using ceramic, it may take a little longer.
	Turbo	 Facilitates the cooking of large joints, due to the extra heat. Similar to rotisserie cooking. To seal in the juices of the meat, place the food into a cold oven and then turn the oven up to 230°C. This will seal in the juices of the meat, once the temperature is reached reduce to a regular roasting temperature.	Great for joints of meat, Yorkshire pudding or loaves of bread.
	Defrost	 Speeds up the defrosting of food by circulating room temperature air around the food. Ideal for frozen desserts. Food will take half the time, than being left on the side.	Ideal for a dinner party rescue, where a frozen chocolate gateaux can be defrosted in time for dessert.
	Fan and grill	 For grilling thicker cuts of meat, such as chops and steaks. The hot air is circulated around the food and will start the cooking on the underside before the meat is turned over.	Perfect for cooking a well done steak, allowing the meat to be cooked all the way through. Use the solid try with wire mesh. This will allow the heat to circulate around the food and for fat to drip away.
	Fan with upper and lower heat	 Great for pizzas as the fan circulates the heat from the top and bottom elements.	Preheat for at least 30 minutes with the pizza stone in place at the highest temperature.







When using the Circulaire function you can cook sweet & savoury at the same time as there is no transfer of flavours.

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SPECIAL FUNCTIONS*




*Available of selected models only

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Eco	Uses the grill, fan and bottom element. Ideal for cooking smaller quantities of food.	Food takes a little longer to cook but uses less energy.
	Food warming	Great for keeping food or plates warm, when preparing for serving.	Can be found in the special functions section on selected Smeg ovens. Plates must be stacked on the bottom shelf at maximum of 5 at any time.
	Bread proving	Ideal for proving dough for bread, pizzas, etc. The heat comes down from above allowing the proving process to complete quicker.	Always cover the food with clingfilm to stop a dry crust forming on the dough.
	Defrost by time	Allowing you to defrost by time, controlling how long the oven is on for.	This function will half the normal defrosting time, if defrosting out on the side. Always cover food.
	Defrost by weight	This is a clever function that automatically calculates the time that a given weight will take to defrost.	Always cover food.
	Sabbath mode	The oven can operate with no lights over an extended period of time at a lower heat of between 40- 100°C	This is great for those respecting the Sabbath, allowing for food to be warmed up for serving on the Sabbath holy day without having to turn the oven on or off in-between operating.

QUICK TIP

Don't forget to clean the oven door before turning on the pyrolytic cleaning function.

CLEANING FUNCTIONS

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Pyrolytic	Easy cleaning of the oven. Let the grease build up, remove all accessories and allow the oven to go up to 500°C to burn off any residues.	For best results, clean the glass oven door first with oven cleaner. Wash off and dry before turning on the pyrolytic function. Please be aware this programme can take up to 3 hours, plus extra time to allow for the oven to cool.
	Eco Pyro	For automatic cleaning of the oven, turning food particles to ash. This is for an interim clean, not for cleaning a heavily soiled oven.	Great for a quick clean before visitors come to visit. Please be aware this programme takes 1 hour 30 minutes, plus extra time for the oven to cool.
	Vapour clean	This uses detergent and water to release the burnt on food from the walls of the oven.	Before the programme starts, spray the cavity with a solution of water and washing up liquid. Pour some of the water solution, approximately 40ml into the circular mould at the base of the oven.

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SMEG SUPER START GUIDE

ADDITIONAL FEATURES & SECONDARY MENU OF SMEG OVENS

FOR MODELS: SF109 / SFP109 / SFP125 / SFP390 / SF390 / SF485 / SC45MC / SC45M / SC45VC / MP122 / DOSP38X / S45MC / S45M / S45VC / MP322 / SFP6925 / SF6922 / SF4920 / MP422



HOW TO:

SET THE CLOCK

- When the oven is on standby position, turn the far left control knob to the right or left for 5 seconds- or until the time flashes.
- Set the hours by turning the left control knob to the right or left to go up or down.
- Once you have the correct hour repress the left control knob. Repeat this process for setting the minutes.
- Leave for 5 seconds and the time will now be saved.



SET THE MINUTE MINDER

This function activates the buzzer without stopping the cooking. Great to use as an egg timer or to alert the user to add other dishes to the oven.

- Press the left control once (twice if cooking is already in progress). The display will show 00:00 and the timer indicator flashes.
- Turn the left control to set the duration from 1 minute to 4 hours.
- After 5 seconds the indicator light stops flashes and the time starts to count down.
- A buzzer will indicate when the time has finished.

SET TIMED COOKING

This function allows the cooking to start and then end after a specific duration of time set by a user. Great for everyday cooking, so that the oven alerts the user when the cooking has finished.

- After selecting a cooking function and temperature, press the left control knob 3 times. The display will show 00:00 and the  indicator light flashes.
- Turn the left control knob to set the cooking duration from 00:00 to 13:00.
- After 5 seconds the duration is set and the  indicator will stop flashing.
- Press the right control knob to start timed cooking.
- At the end of cooking STOP flashes on the display and a buzzer will sound.

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ADDITIONAL FEATURES & SECONDARY MENU OF SMEG OVENS

FOR MODELS: SF109 / SFP109 / SFP125 / SFP390 / SF390 / SC45MC / SC45M / SC45VC / MP122 / DOSP38X / S45MC / S45M / S45VC / MP322 / SFP6925 / SF6922 / SF4920 / MP422





HOW TO:

SET PROGRAMMED COOKING

This function allows the oven to be stopped automatically at an established clock time set by a user. Great for setting to come on during the day, and it will automatically turn off after cooking.






- After selecting a cooking function and temperature, press the left control knob 3 times. The display will show 00:00 and the  indicator light flashes.
- Turn the left control knob to set the cooking duration from 00:00 to 13:00.
- Press the left control knob a 4th time and the  indicator light flashes, turn the left control knob to set the clock cooking end time.
- After 5 seconds the duration is set and the  and  indicators will stop flashing.
- At the end of cooking STOP flashes on the display and a buzzer will sound.

SET THE CLOCK (FOR MODELS DOSC36X, DUSC36X & OPERA COOKERS)

- Press and hold the  button for 2 seconds. A flashing dot will be seen between 2 and 3 on the clock.
- Press the  or  button to increase or decrease the time.
- Press  or wait 5 seconds to exit the time setting mode.






HOW TO SET THE MINUTE MINDER

This function activates the buzzer without stopping the cooking. Great to use as an egg timer or to alert the user to add other dishes to the oven.

- Press the  button for 2 seconds. A  symbol will appear between 9 and 10 on the clock.
- Press the  or  button to increase or decrease the time. Each line represents 1 minute, if going over 1 hour a ring around the desired hour will appear. The example to the right shows 1 hour 10 minute.
- Press  or wait 5 seconds to exit the time setting mode.
- A buzzer will indicate when the time has finished.

HOW TO SET DURATION COOKING

This function allows the cooking to start and then end after a specific duration of time set by a user. Great for everyday cooking, so that the oven alerts the user when the cooking has finished.

- After selecting a cooking function and temperature, press the  button and  symbol will appear flashing on the clock between 11 and 12.
- Press the  or  button to increase or decrease the time- for every 12 minutes a new line will appear. The example to the right shows 1 hour 12 minutes.
- Wait 5 seconds to exit the time setting mode.
- A fixed  symbol will appear between 11 and 12 on the clock.
- A buzzer will indicate when the time has finished and the oven will automatically turn off.



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ADDITIONAL FEATURES & SECONDARY MENU OF SMEG OVENS

HOW TO:




SET AN END COOKING TIME

This allows the user to set a cooking duration as well as an end cooking time- this can be delayed up to 12 hours from when it was set.

- After selecting the cooking function and temperature proceed as previous section in 'How to set duration cooking'.
- Once the desired cooking duration has been set press  button, then the  symbol will appear between 10 and 11.
- Press the  or  button to increase or decrease the time, each line represents 1 minute.
- Wait 5 seconds and the time will be set.
- The example to the right shows the current time as 07:06 and cooking is programmed to start at 8:06 and to finish at 9:06.
- Once the current time coincides with the cooking start time the internal segments begin to flash to show it has starting cooking.
- Once the cooking duration has ended the buzzer will sound and the oven will automatically turn off.








SET THE CLOCK (SFP378X & SF372X)





- Press and hold  for 2 seconds. A flashing dot will be seen between 2 and 3 and the time can now be set.
- Press the  or  buttons to increase or decrease the setting by one minute for each pressure until reaching the desired time.
- Press or wait 5 seconds to exit the time setting mode.



USING THE TIMER

- Press the  button, the display will show 00:00 and the  symbol will flash on the display.
- Press the  or  buttons to set the time.
- Press or wait 5 seconds to exit the time setting mode. The  symbol will appear on the display.

SET THE COOKING DURATION

- After selecting a cooking function and temperature press  button and the display will show 00:00.
- Press the  or  buttons to increase or decrease the time.
- Wait 5 seconds and the time will be set.
- The A symbol and the  symbol will appear on the display.
- After the cooking duration has ended a buzzer will sound and the user will have to manually switch off the oven.

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ADDITIONAL FEATURES & SECONDARY MENU OF SMEG OVENS







HOW TO:

SET AN END COOKING TIME






- After selecting the cooking function and temperature proceed as previous section in 'How to set duration cooking'.
- Once the desired cooking duration has been set press  button and the sum of the current time and the cooking time will appear.
- Press the  or  button to increase or decrease the time, each line represents 1 minute.
- The current time and the A symbol will show on the display panel.
- At the end of the cooking time the buzzer will sound and the oven will automatically switch off.

SET THE CLOCK






(FOR MODELS: VICTORIA RANGE COOKERS/SYMPHONY RANGE COOKERS/ CONCERT RANGE COOKERS)

- Press and hold the  and  buttons at the same time for 2 seconds. A flashing dot will appear in-between the hours and minutes.
- The time can be set using the  or  buttons.
- Press  or wait 5 seconds to exit the time setting mode.
- The  symbol will appear on the display to highlight that the appliance is ready to start cooking.

THE TIMER

- Press the  button, the display will show 00:00 and the  symbol will flash on the display.
- Press the  or  buttons to set the time.
- Press or wait 5 seconds to exit the time setting mode. The  symbol will appear on the display.

SET DURATION COOKING

- After selecting a cooking function and temperature press  button and the  symbol will come up in-between 00:00 on the display.
- Press the  or  buttons to increase or decrease the time.
- Wait 5 seconds and the time will be set.
- The A symbol and the  symbol will appear on the display.
- After the cooking duration has ended a buzzer will sound and the oven will be automatically switched off.









SMEG SUPER START GUIDE

HOW TO:


SET AN END COOKING TIME


- After selecting the cooking function and temperature proceed as previous section in 'How to set duration cooking'.
- Once the desired cooking duration has been set press  button and the sum of the current time and the cooking time will appear.
- Press the  or  button to increase or decrease the time, each line represents 1 minute.
- The current time and the A and  symbols will appear on the display panel.
- At the end of the cooking time the buzzer will sound and the oven will automatically switch off.


SECONDARY MENU:

Selected models have a secondary menu that allows you to modify some of the ovens settings. These include child lock, showroom mode, Eco logic and Eco light modes.

CHILD LOCK will stop a child from accidentally switching the oven on. The appliance will lock the controls automatically after 1 minute. The oven will not heat up sufficiently to cause injury.

When this mode is active this symbol will appear on the display panel . This will become on bloc or off bloc on the menu.

SHOWROOM MODE is used for demonstrating the products in Showrooms. The elements are not heated, but the display panel can be set for cooking. When this mode is activated this symbol will appear on the display panel . This will become Off Show or On Show on the menu.

THE ECO LOGIC MODE uses less power, to reduce energy bills. This is useful if other appliances in the cooking area require more power than is available. Cooking times will be lengthened. This  logo will be highlighted in the display panel when this mode is activated. This will become High power or Low Power on the menu.

KEEP WARM MODE keeps the oven on for a period of time after the oven has finished cooking at a low temperature. This will become Off hold or On hold on the menu.

THESE MODELS HAVE A SECONDARY MENU: SF109 / SFP109 / SFP125 / SFP390 / SF390 / SC45MC / SC45M / SC45VC / MP122 / DOSP38X / S45MC / S45M / S45VC / MP322 / MP422

HOW TO ENTER THE SECONDARY MENU

- When the oven is on standby turn the far left control knob, to activate the light.
- Press and hold down the control for at least 5 seconds
- Options for the secondary menu will appear and can be changed by moving the dial to the right.
- Once the desired option is found, press in the dial to select this option. Turn the dial right or left to turn the option on or off.

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S M E G O V E N

FOR THE FIRST TIME:

PREPARING THE OVEN

- Remove any packaging from inside and outside of the oven.
- Remove the pack including baking trays and metal shelves. Place into the oven cavity:

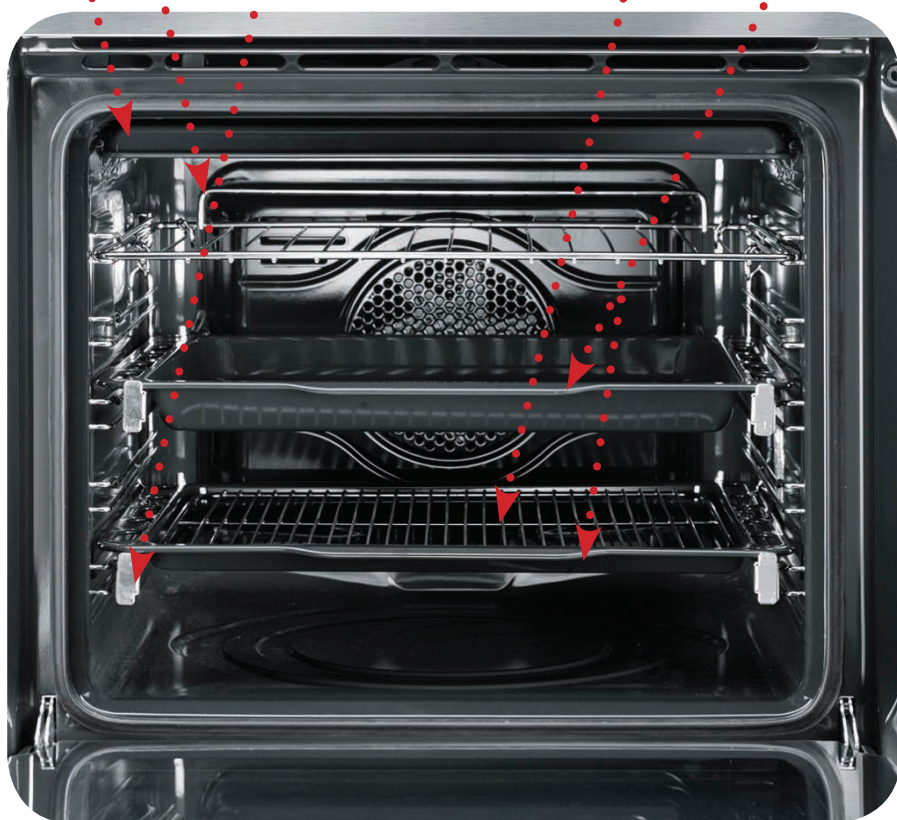
*The roof liner is placed over the grill and centralised

The tray rack is positioned over the top of the tray

The metal rack has the guard upwards at the back of the oven

*The telescopic rails are clipped into place on the metal runners

The trays have the slanted slope with the easy to pull lip at the front of the oven



*only on selected models

QUICK TIP

Don't forget to heat the oven to a high temperature for 30 minutes prior to first use. This will ensure any manufacturing residues are burnt off.

Wash all baking trays and wire racks before use.

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S M E G SUPER START GUIDE

S M E G O V E N

FUNCTIONS

QUICK TIP

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Circulaire	 Quick cooking, on multiple shelf positions. Even heat throughout. No transference of flavours- ability to cook fish and cakes at the same time. No preheat required if food takes less than 20 minutes. (Unless cooking baked goods).	For best results cook on no more than three shelves at once and cook straight on the enamel baking tray, with the sloping edge at the front of the oven. This will encourage even browning.
	Full Grill	 Thermostatically controlled. This will only work with the door closed. Must preheat before adding the food.	Closed door grilling is safer and more energy efficient. Use the solid tray with the wire mesh inset. This will allow the fat to drip away from the grilled food.
	Half Grill	 For grilling smaller quantities of food. Only the inner elements will be activated.	Always preheat.
	Top and Bottom function	 Ideal for slow baked casseroles or cakes. No moving air means that both will remain moist. Position the food in the centre of the oven.	Use the metal rack so that the heat can penetrate through the rack and into the food. Take out any other shelves of the oven. Always preheat.
	Circulaire and bottom heat	 Great for quiches and flans where normally you would need to 'blind bake'. Use a solid shelf to help transfer the heat.	You can pour filling straight into uncooked pastry and it will all cook together saving time. A metal flan tin will also help conduct heat to the base. If using a ceramic, it may take longer to cook or finish off cooking with bottom heat only. Always preheat.
	Bottom heat	 Ideal for the slow cooking of stews and casseroles. Also ideal for foods that are being reheated, and need the base re-crisping.	Great for re-heating a quiche, the bottom gets warmed up without further browning the top. Use a metal tray on the bottom shelf position. If using ceramic, it may take a little longer.
	Turbo	 Facilitates the cooking of large joints, due to the extra heat. Similar to rotisserie cooking. To seal in the juices of the meat, place the food into a cold oven and then turn the oven up to 230°C. This will seal in the juices of the meat, once the temperature is reached reduce to a regular roasting temperature.	Great for joints of meat, Yorkshire pudding or loaves of bread.
	Defrost	 Speeds up the defrosting of food by circulating room temperature air around the food. Ideal for frozen desserts. Food will take half the time, than being left on the side.	Ideal for a dinner party rescue, where a frozen chocolate gateaux can be defrosted in time for dessert.
	Fan and grill	 For grilling thicker cuts of meat, such as chops and steaks. The hot air is circulated around the food and will start the cooking on the underside before the meat is turned over.	Perfect for cooking a well done steak, allowing the meat to be cooked all the way through. Use the solid try with wire mesh. This will allow the heat to circulate around the food and for fat to drip away.
	Fan with upper and lower heat	 Great for pizzas as the fan circulates the heat from the top and bottom elements.	Preheat for at least 30 minutes with the pizza stone in place at the highest temperature.







When using the Circulaire function you can cook sweet & savoury at the same time as there is no transfer of flavours.

SMEG SUPER START GUIDE

SMEG OVEN

SPECIAL FUNCTIONS*




*Available of selected models only

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Eco	Uses the grill, fan and bottom element. Ideal for cooking smaller quantities of food.	Food takes a little longer to cook but uses less energy.
	Food warming	Great for keeping food or plates warm, when preparing for serving.	Can be found in the special functions section on selected Smeg ovens. Plates must be stacked on the bottom shelf at maximum of 5 at any time.
	Bread proving	Ideal for proving dough for bread, pizzas, etc. The heat comes down from above allowing the proving process to complete quicker.	Always cover the food with clingfilm to stop a dry crust forming on the dough.
	Defrost by time	Allowing you to defrost by time, controlling how long the oven is on for.	This function will half the normal defrosting time, if defrosting out on the side. Always cover food.
	Defrost by weight	This is a clever function that automatically calculates the time that a given weight will take to defrost.	Always cover food.
	Sabbath mode	The oven can operate with no lights over an extended period of time at a lower heat of between 40- 100°C	This is great for those respecting the Sabbath, allowing for food to be warmed up for serving on the Sabbath holy day without having to turn the oven on or off in-between operating.

QUICK TIP

Don't forget to clean the oven door before turning on the pyrolytic cleaning function.

CLEANING FUNCTIONS

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Pyrolytic	Easy cleaning of the oven. Let the grease build up, remove all accessories and allow the oven to go up to 500°C to burn off any residues.	For best results, clean the glass oven door first with oven cleaner. Wash off and dry before turning on the pyrolytic function. Please be aware this programme can take up to 3 hours, plus extra time to allow for the oven to cool.
	Eco Pyro	For automatic cleaning of the oven, turning food particles to ash. This is for an interim clean, not for cleaning a heavily soiled oven.	Great for a quick clean before visitors come to visit. Please be aware this programme takes 1 hour 30 minutes, plus extra time for the oven to cool.
	Vapour clean	This uses detergent and water to release the burnt on food from the walls of the oven.	Before the programme starts, spray the cavity with a solution of water and washing up liquid. Pour some of the water solution, approximately 40ml into the circular mould at the base of the oven.

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S M E G O V E N

FOR THE FIRST TIME:

PREPARING THE OVEN

- Remove any packaging from inside and outside of the oven.
- Remove the pack including baking trays and metal shelves. Place into the oven cavity:

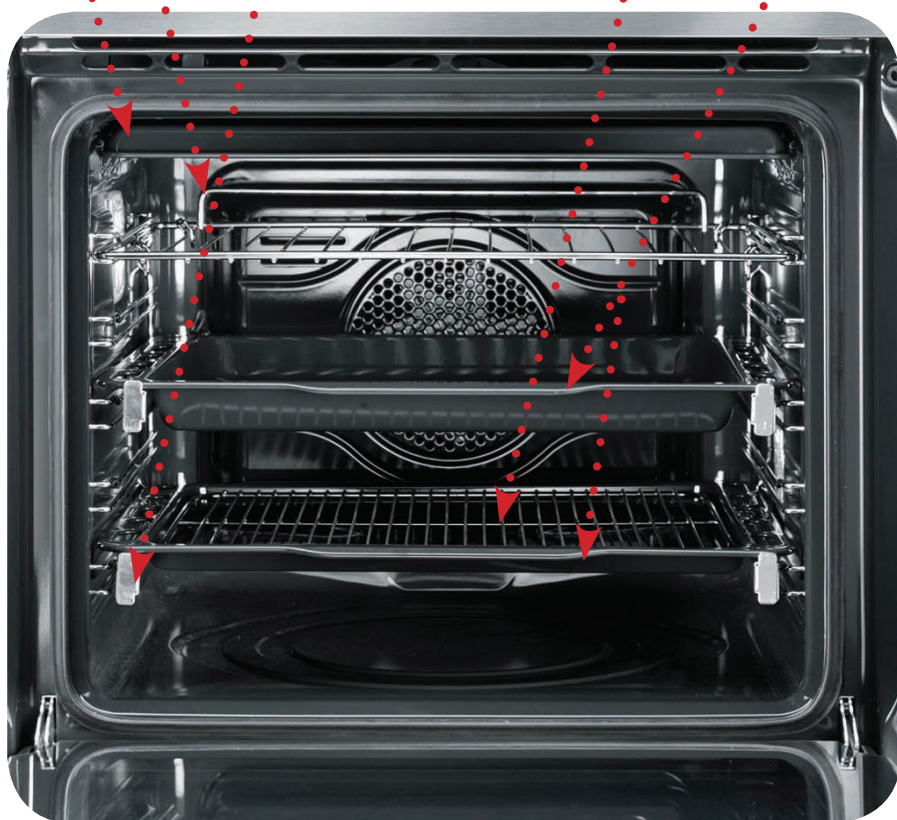
*The roof liner is placed over the grill and centralised

The tray rack is positioned over the top of the tray

The metal rack has the guard upwards at the back of the oven

*The telescopic rails are clipped into place on the metal runners

The trays have the slanted slope with the easy to pull lip at the front of the oven



QUICK TIP

Don't forget to heat the oven to a high temperature for 30 minutes prior to first use. This will ensure any manufacturing residues are burnt off.

Wash all baking trays and wire racks before use.

*only on selected models

S M E G SUPER START GUIDE

S M E G O V E N

FUNCTIONS

QUICK TIP

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Circulaire	 Quick cooking, on multiple shelf positions. Even heat throughout. No transference of flavours- ability to cook fish and cakes at the same time. No preheat required if food takes less than 20 minutes. (Unless cooking baked goods).	For best results cook on no more than three shelves at once and cook straight on the enamel baking tray, with the sloping edge at the front of the oven. This will encourage even browning.
	Full Grill	 Thermostatically controlled. This will only work with the door closed. Must preheat before adding the food.	Closed door grilling is safer and more energy efficient. Use the solid tray with the wire mesh inset. This will allow the fat to drip away from the grilled food.
	Half Grill	 For grilling smaller quantities of food. Only the inner elements will be activated.	Always preheat.
	Top and Bottom function	 Ideal for slow baked casseroles or cakes. No moving air means that both will remain moist. Position the food in the centre of the oven.	Use the metal rack so that the heat can penetrate through the rack and into the food. Take out any other shelves of the oven. Always preheat.
	Circulaire and bottom heat	 Great for quiches and flans where normally you would need to 'blind bake'. Use a solid shelf to help transfer the heat.	You can pour filling straight into uncooked pastry and it will all cook together saving time. A metal flan tin will also help conduct heat to the base. If using a ceramic, it may take longer to cook or finish off cooking with bottom heat only. Always preheat.
	Bottom heat	 Ideal for the slow cooking of stews and casseroles. Also ideal for foods that are being reheated, and need the base re-crisping.	Great for re-heating a quiche, the bottom gets warmed up without further browning the top. Use a metal tray on the bottom shelf position. If using ceramic, it may take a little longer.
	Turbo	 Facilitates the cooking of large joints, due to the extra heat. Similar to rotisserie cooking. To seal in the juices of the meat, place the food into a cold oven and then turn the oven up to 230°C. This will seal in the juices of the meat, once the temperature is reached reduce to a regular roasting temperature.	Great for joints of meat, Yorkshire pudding or loaves of bread.
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	Fan with upper and lower heat	 Great for pizzas as the fan circulates the heat from the top and bottom elements.	Preheat for at least 30 minutes with the pizza stone in place at the highest temperature.







When using the Circulaire function you can cook sweet & savoury at the same time as there is no transfer of flavours.

S M E G SUPER START GUIDE

S M E G O V E N

SPECIAL FUNCTIONS*




*Available of selected models only

SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Eco	Uses the grill, fan and bottom element. Ideal for cooking smaller quantities of food.	Food takes a little longer to cook but uses less energy.
	Food warming	Great for keeping food or plates warm, when preparing for serving.	Can be found in the special functions section on selected Smeg ovens. Plates must be stacked on the bottom shelf at maximum of 5 at any time.
	Bread proving	Ideal for proving dough for bread, pizzas, etc. The heat comes down from above allowing the proving process to complete quicker.	Always cover the food with clingfilm to stop a dry crust forming on the dough.
	Defrost by time	Allowing you to defrost by time, controlling how long the oven is on for.	This function will half the normal defrosting time, if defrosting out on the side. Always cover food.
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smeg PIZZA STONE

The Smeg Pizza Stone makes authentic pizza in just **4-6 minutes**. The intense heat of the stone creates a base that is light and crisp, and a melted topping that is delicious.

INGREDIENTS

- 175g strong white bread flour
- 175g 00 pasta flour/plain flour
- 7g dried yeast
- Salt, pinch of
- 1tbsp olive oil
- Warm water, enough to make a soft dough

METHOD

Preheat the oven, on Fan Assist, 280°C for 30 – 40 minutes. Combine all the above ingredients, apart from the water. Once mixed, gradually add the water to make a soft dough. Knead for 5 minutes, using the Smeg standmixer, or by hand for 10 minutes. Lightly cover and prove for 30 minutes.

Divide the dough into 3 balls. Roll and top with passata, mozzarella and parmesan cheese. Bake on the stone for 4 minutes, adding any additional toppings for the final minutes.

MORE THAN A PIZZA STONE

Preheating the stone, using a regular oven function and temperature, means you can use it for much more than just pizza!

- Casseroles
- Loaves, Rolls and Flatbreads
- Sweet and Savoury Flans
- Cookies
- Steak

A simple preheat of the pizza stone for 30-40 minutes, with the oven set to an intense 280°C, creates a stone temperature of 350°C. It is the composite material of the stone, and tough enamel coating on the Smeg ovens, that creates an environment similar to that of a commercial pizza oven.

Whether it is an authentic Italian pizza you are after, a way to get the family involved in cooking, or even different way to entertain, the Smeg pizza stone is perfect!





RANGE COOKERS

5 COOKER FAMILIES

Opera

The Opera collection comes in a range of sizes; 150cm, 120cm, 100cm and 90cm widths. Fashioned in stainless steel, it is a true partner for the professional cook. This range is available with gas or induction hob tops, and pyrolytic cleaning is available on selected models.

Portofino

Inspired by the colours of the mediterranean, providing a unique splash of colour. Available in Red, Orange, Yellow, Olive, White, Antracite, Black and Stainless steel. Models are 90cm wide with gas or induction hob tops. Key features include pyrolytic cleaning, triple fan, soft closing doors and LCD displays.

Victoria

The Victoria range comes in a choice of 9 colours including; Black, Cream, Stainless steel, Pastel blue, Pastel pink, Pastel green, White Red wine and Grey. Available in four different sizes; 110cm, 100cm, 90cm and 60cm with gas or induction hob tops. The 100cm and 90cm cookers offer a tall side opening oven with 9 cooking levels.

Symphony

Offers an extension to the built in classic range. Available in Stainless steel and Black, with 110cm, 90cm, 70cm and 60cm widths and gas or induction hob tops. Symphony cookers offer straight lines with a contemporary square outline. Side opening doors and pyrolytic models are available within the range.

Concert

Smeg's entry level range cooker, the Concert, offers the same qualities as its brothers - 18/10 stainless steel, cast iron pan supports and matching controls to the classic range of integrated appliances. Available in Stainless steel or Black, with gas or ceramic hob tops. Sizes range from 90cm to 60cm.

GAS

One sheet of steel

- Ease of cleaning with no strips in-between the gas burners.
- One smooth surface with rounded corners, to capture any overflow of liquids.

Robust materials

- Smeg range cookers are made from 18/10 stainless steel. With the same properties and strength as surgical steel, this material will not rust and remains durable.

Curved sloped corners

- Allows for easy cleaning with no sharp corners for dirt to get trapped in.

Cast Iron Pan Supports

- This strong, hard wearing material supports heavy pans and long lasting usage.

INDUCTION

Schott Ceran Suprema Glass

- Robust and hard wearing glass.
- Able to reach very high temperatures without the glass being damaged by pitting, from high temperature liquids such as sugar syrups.
- A heat resistant material. The glass around the cooking zone doesn't get hot.

Controllable

- Settings 1-2 allows chocolate to be melted directly in the base of the pan, without the need for a bain marie.
- A booster option, for the fast boiling of water.

ADDITIONAL FEATURES

- Available in the following sizes: 60cm, 70cm, 90cm, 100cm, 110cm, 120cm & 150cm.
- The choice of traditional drop down doors, or if preferred, side opening doors for ease of access.*

ACCESSORIES AVAILABLE **

- Telescopic shelves offering total or partial extraction.
- Plate warming rack.
- Cast iron ribbed griddle plate.
- Teppanyaki Grill plate.
- Cast Iron Wok support.
- Pizza Stone with handles.
- Pizza Shovel.

* Available on selected models only.

**Each range cooker has its own set of accessories. Please ensure that the correct one is ordered, as sizes may vary.





SMEG SUPER START GUIDE

SMEG MICROWAVE COMBINATION OVEN FOR MODELS: SF4390MCX, SF4120MC, SF4920MC

FOR THE FIRST TIME

SETTING THE CLOCK

The oven will not operate unless the clock has been set. The display will show a flashing '00:00'. Turn the left-hand dial to the right / left to set the time. Depress the dial to confirm.

PREPARING YOUR OVEN FOR USE

In order to remove any oily residues leftover from the manufacturing process, it is important to burn your oven off.

Press in the right-hand dial to switch the microwave combination oven on. This will illuminate the clock. Press the dial again to illuminate the cooking functions. Turn the dial to the right until the fan symbol illuminates. Using the left-hand dial depress to confirm the pre-set temperature. It is now possible to amend the temperature. Turn the dial to the right to increase the temperature to the maximum of 220°C. Depress to confirm. Then using the right-hand dial depress to start the cooking process.

ADJUSTING THE CLOCK

Depress and hold the right-hand dial for a few seconds until the clock display flashes. Turn the left-hand dial to the right / left to set the time. Depress the dial to confirm.

COOKING FUNCTIONS

Microwave Cooking – ideal for defrosting, cooking and reheating. It is possible to select microwave wattages between 200 – 1000 watts.

COOKING PROCESS	WATTAGE
Defrosting	200 – 400w
Cooking & reheating meals	600 - 900w
Reheating liquids	1000w

SETTING UP THE MICROWAVE OVEN FOR FIRST USE.

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SMEG SUPER START GUIDE

SMEG MICROWAVE COMBINATION OVEN

TIPS FOR MICROWAVE COOKING

- Place food and dishes onto the wire rack on the bottom shelf. This will ensure even microwave cooking.
- Turn foods half way through cooking. This will ensure an even result.
- Always use a microwave safe container. This is usually a plastic or ceramic dish. Always check with the manufacturer before using in the microwave.
- For containers that have lids, make sure that they are loosened before cooking.
- It is possible to interrupt the microwave in the middle of a cooking process. Press the stop button, or simply open the microwave door.
- For foods that have peel or skin e.g. tomatoes, potatoes, sausages pierce or score the surface to ensure that steam can escape.
- Foods should be stirred part way through cooking, or left to stand for a couple of minutes before serving. This will ensure that the heat is distributed evenly throughout the food and no hotspots remain.
- If you add more food to the microwave, you will need to increase the cooking time.
- Never operate the microwave with an empty cavity. This can be detrimental to the functioning of the microwave.
- When cooking vegetables in the microwave, place in a container with a loose lid and add a couple of tablespoons of water. This will help the vegetables steam as well as microwave cook.

AUTOMATIC MICROWAVE Functions are held within the appliance memory and remove the guessing of cooking times and wattages. Using the instruction booklet as a guide, enter the type for food and weight of the food.

- Microwave Combination Modes is perfect for speeding up cooking times, whilst still providing perfect browning results.
- Always preheat the standard cooking function fan or grill before selecting the combination mode. As the cooking time is reduced it is important to have the desired ambient heat of the oven from the beginning.
- The microwave watts are restricted to ensure that the food cooks through, and has the opportunity to brown.
- For dense dishes that contain potato, root vegetables and meat select the higher wattage of 600watts. For more delicate fillings or fish use a lower wattage of 200-400 watts.

MICROWAVE & FAN COMBINED is ideal for speeding up cooking times for foods that require cooking through and browning. It is possible to select the full range of oven temperatures 50°C - 200°C and microwave wattages of 200-600watts.

- To convert foods from oven to microwave and fan combined, keep the same oven temperature and halve the cooking time.
- Only one cooking level should be used when using the combination mode.

TOP TIP

Don't place food on the base of the oven. Always microwave on the wire rack located in the bottom shelf.

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SMEG SUPER START GUIDE

SMEG MICROWAVE COMBINATION OVEN

TIPS FOR MICROWAVE COOKING

- Jacket potatoes are excellent in the microwave combination mode. To cook a jacket potato that is crisp on the outside and soft in the middle pre-heat the Circulaire (Fan) function to 200°C. Pierce the skin with a fork. A medium potato will take 15-20 minutes with the Circulaire function set to 200°C and the microwave to 500 watts. Remember, if you add more than one potato, you will need to increase the cooking time. Turn the jacket potato half way through cooking.

To cook a medium jacket potato, using only the microwave, select 800w. Cook for 6 minutes, turn, and then cook for a further 6 minutes. For larger or smaller potatoes you may need to increase or decrease the time accordingly.

- Microwave & Grill Combined is ideal for speeding up the grilling of thicker cuts of meat and dishes that require cooking through and browning on the top e.g. macaroni cheese, potato topped fish pie. The grill temperature is already pre-set, whilst the microwave watts are restricted to 200-600watts to ensure that the food cooks through and has the opportunity to crisp.
- To convert foods from oven to microwave and grill combined always preheat the grill.
- Place all foods on the lowest shelf position, using the glass tray and wire rack.
- Always turn foods half way through cooking, this will ensure that they are evenly browned.

CIRCULAIRE uses the fan and allows cooking on many levels. The temperatures range from 50 - 200°C. Ideal for cooking several items at once, with no cross transference of flavours.

GRILL is ideal for grilling meat and browning. Use the wire rack with a solid roasting tray below.

HOT AIR & GRILL uses a mixture of the fan and grill. This is ideal for cooking thicker cuts of meat and accelerating the browning of traditionally fan cooked foods. It is preferable to use a wire rack and solid glass tray below. This will allow for the air to circulate and for the juices to be caught below.

MAINTENANCE

Cleaning the combination microwave is straightforward. Due to the 'stay clean' enameled cavity of the oven, you can use the vapour clean facility. Simply pour a small amount of water and mild washing up liquid in the specifically designed moulded base of the oven floor. Also spray some of the solution on the walls of the oven.

Select the fan function (circulaire) at a temperature of 60 Degrees Celsius and a time of 20 minutes.

After vapour clean is complete, a simple wipe out of the oven interior with a soft cloth, produces brilliantly clean results, with minimal effort of the consumer.

The grill element can be dropped down for cleaning and reaching the roof of the appliance. Twist the grill support bracket round 180 degrees and carefully pull the grill element down to a 45 degree angle.

To reduce the need to clean the microwave combination oven, place joints of meat and vegetables within a roasting bag. Make sure that the bag is tightly sealed.

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SMEG STEAM TECHNOLOGIES

Why cook with steam?

- ✓ Reduced cooking times
- ✓ Minimising meat shrinkage and dehydration
- ✓ No need to add additional fats when cooking
- ✓ Healthier cooking



SMEG offer 3 types of steam technology

SMART steam



FULL steam



DIRECT steam



SMEG Steam technology

SMART steam



FULL steam



DIRECT steam



Manual Process

Manually select cooking parameters



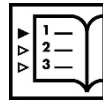
Automatic water Loading



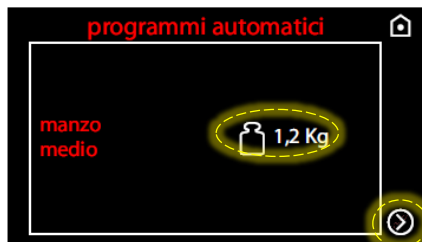
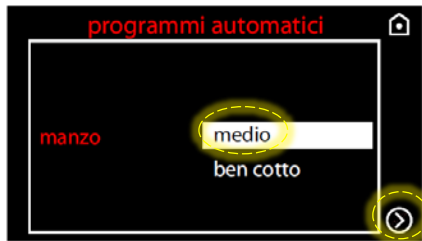
Steam injection



Smart Cooking Process



Recipe automatically selects required parameters



Automatic water loading



Automatic Steam injection



FULL Steam Range

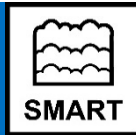
SFP6604STNR

SFP6604STNX

SFP6104STS

SMEG Steam technology

SMART steam



FULL steam



DIRECT steam



Manual Process

Cooking parameters to be selected



Automatic water Loading



Steam generation



FULL Steam Range



SF4604PVCNR1

SF4604PVCNX1

SF4604VCNR1

SF4604VCNX1

SF4104VCN

SF4104VCS

SF4102VCN

SF4102VCS

SF4390VCX1

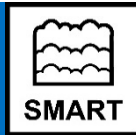
SF4920VCN1

SF4920VCP1

SF4920VCX1

SMEG Steam technology

SMART steam



FULL steam



DIRECT steam



Manual Process

Manual water loading



Place the cover



Start cooking function



Steam generation



Manual On/Off steam generation



Steam generation indicated with blue LED



DIRECT Steam Range

SF64M3DX

SF64M3DS

SF64M3DN

SMEG Steam technology

SMART steam



FULL steam



DIRECT steam



Water loading

Water loading



SMART steam



Automatic loading

The oven calculates the exact amount of water required for the desired cooking

Up to 160ml

FULL steam



Automatic loading

The oven calculates the exact amount of water required for the desired cooking + 5%

Up to 1.2L

DIRECT steam



Manual loading








The user decides how much water to load

Up to 250ml

Cooking

Cooking



SMART steam 	FULL steam 	DIRECT steam 
3 levels of steam	Steam adjustable between 30% & 70%	1 level of steam (On/off only)
5 steam-assisted cooking functions 	3 steam cooking functions 	1 steam cooking function 
-	Option to use 100% pure steam 	-
Automatic steam programs	Automatic steam programs	-

Steam generation

Steam generation



SMART steam



Automatic start

Steam pulses distributed during cooking according to the setting

External generation

Injects moisture into traditional cooking

Increases heat transmission at precise cooking times

FULL steam



Automatic start

Continuous steam generation based on the setting at the start of cooking

Internal generation

It contributes significantly to cooking

-

DIRECT steam



Manual start

Steam generation when the user turns the knob to the ON position

Internal generation

Injects moisture into traditional cooking

-



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S M E G SUPER START GUIDE

S M E G STEAM COMBINATION OVEN

SUITABLE FOR SF4140VC, SF4390VCX & SF4920VCP.



FOR THE FIRST TIME:

SETTING THE CLOCK

The oven will not operate unless the clock has been set. The display will show a flashing '00:00'. Turn the left-hand dial to the right / left to set the time. Depress the dial to confirm.

PREPARING YOUR OVEN FOR USE

In order to remove any oily residues leftover from the manufacturing process, it is important to burn your oven off for 20 minutes.

Press in the right-hand dial to switch the steam oven on. The cooking function options will illuminate. Turn the dial to the right until the fan symbol illuminates. Using the left-hand dial depress to amend the temperature. Turn the dial to the right to increase the temperature to the maximum of 220°C. Depress to confirm. Next a duration timer will appear. Turn the dial to increase the time or leave it at 00:00 and depress to confirm. Then the right-hand dial will flash signalling to start, depress and the cooking will begin.

ADJUSTING THE CLOCK

Depress and hold the right-hand dial for a few seconds until the clock display flashes. Turn the left-hand dial to the right / left to set the time. Depress the dial to confirm.

PREPARING YOUR OVEN FOR STEAM COOKING

After selecting the steam function, you will have to input a cooking duration. (See the tables over the page) Then H2o IN will appear on the screen.

Open the door and you will find a small hose to pull down located in the right hand corner. Pull it all the way out, have a beaker of fresh water, (filtered is preferred) and place on the oven door, place the hose in all the way to the bottom and depress the right dial.

Water will automatically be drawn up the hose for the duration that has been set. It will beep when finished. Shake the hose to remove any residual water and place it back to its original position. Close the door and depress the right control. If just steaming place the food in straight away. It will now go up to the desired temperature and beep and start counting down the time.

If using the steam combination setting wait till it reaches the desired temperature to place the food in the oven.

ADDING MORE TIME

Once the cooking has finish you can add more time by clicking on the left-hand dial. Turn to the desired time and carry on cooking. More water may be required, it will beep to let you know.

QUICK TIP

UNLIKE a microwave, the steam oven times do not increase with the quantity of food. The time will only increase if the density increases. Cut vegetables to even shapes and sizes.

ONLY cover foods if the consistency might change with the addition of moisture. i.e. a casserole may become too liquid.

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S M E G SUPER START GUIDE

S M E G STEAM COMBINATION OVEN

SUITABLE FOR SF4140VC, SF4390VCX & SF4920VCP.



FOR THE FIRST TIME:

AFTER STEAM COOKING

The display will read 'H2O OUT'. Step aside and open the door, let the steam escape. Remove the cover from the evaporation tray using oven gloves, as this will be very hot. Replace with the sponge provided. Depress the right control to let the water out. Squeeze out the sponge to a container.

If there is more than 500ml then it will be discharged in 2 steps. When the first stage is stopped, depress the right-hand dial for the next to complete.

MAINTENANCE

Cleaning should be carried out after each use. Take a soft absorbent cloth to remove any excess moisture from the cavity.

Descaling of the steam oven is essential. The appliance will prompt you by displaying 'dEC' in the display. The frequency of descaling will depend on the water hardness levels and how frequently the appliance is used. The process takes approximately 20 minutes to complete.

DESCALING THE OVEN CAVITY

Simply remove the cover from the evaporation tray. Pour approximately 250ml of white vinegar into the evaporation tray, thus also covering part of the base of the oven. Depress the right-hand control to start the descaling function.

At the end of the process remove the vinegar with the sponge provided.

CLEANING THE TANK

Select the 'H2O CLEAN' function on the appliance. The display will show 'H2O IN'. Fill a jug with a solution of 1 lemon juice and 1.5l of water.

Extract the water hose from the oven door and place in the jug. Depress the right-hand dial for the hose to draw up the solution. Once it has finished, shake the hose to remove any residual water. Return the hose to its original position and close the door.

Once the process is complete the display will show 'H2O OUT'. Remove the cover from the evaporation tray. Place the sponge provided into the base and depress the right-hand dial to drain out the solution.

Once this has finished it is recommended to repeat the process with clean fresh water. This will rinse any impurities from the tank.

QUICK TIP

"The steam oven can do so much more than cook just fish and vegetables."

"I never knew that it could cook, reheat and defrost. The results are so much better than using a microwave."

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STEAM COOKING FUNCTIONS

FOOD TYPE	TEMPERATURE °C
FISH	80°C - 100°C
VEGETABLES	90°C - 100°C
MEAT / CASSEROLES / CURRIES/SOUP	100°C
PASTA / RICE / PULSES	100°C
REHEATING	100°C
DEFROSTING / PROVING	40°C - 60°C

Cooking times are calculated from when the steam function has preheated. The steam function takes approximately 5 minutes to get up to temperature. The oven will hold enough water for approximately 2 hours of steam cooking.

COOKING TIPS FOR STEAM COOKING



PASTA and RICE, when cooked at 100°C, will take the same time as it would to boil on the hob. Place the pasta and rice into a solid stainless steel container and cover with 1cm of water.



EGGS can be boiled, scrambled or poached, at 100°C using the steam function. For the perfect boiled egg, place the egg onto a perforated steam container and cook 3-5 minutes for a soft boil and 8-10 minutes for a hardboiled egg. For scrambled egg, place the beaten egg, milk, butter and seasoning into a solid steam container. Cover. Every couple of minutes loosen the egg mixture with a fork. To make poached eggs pour boiling water into a solid steam container, with a drop of vinegar. Steam for approximately 3-4 minutes.



VEGETABLES are perfect when cooked using the steam function as they retain their colour, flavour and nutritional content. For dense vegetables such as potatoes, swede and parsnip cook at 100°C for the same time as it would take to boil on the hob. For broccoli, carrots they will take less time in the steam oven taking 5 minutes for an al dente finish, or up to 8 minutes for a soft finish.



FISH, being delicate in nature, is great cooked using the steam function. For oily fish such as a salmon or trout fillets, cook at 100°C for approximately 5 minutes. For delicate white fish, including cod and haddock cook at 80°C, also for 5 minutes. All fish should be cooked in a perforated container, and placed on the bottom shelf of the steam oven to ensure that the fish juices don't drip onto other items in the steam oven.



MEAT can be cooked in the steam function, but is best cooked in the combination mode to ensure browning of the meat. However, casseroles and curries work beautifully. Prepare the casserole as if you were to cook it in the oven. Place into a stainless steel container; cover with a lid or foil and depending on how tender the cut of meat cook for 45 minutes to 3 hours to cook.



SOUPS cooked using the steam function have great flavour and require little monitoring as they won't boil over. For a vegetable soup, steam the vegetables first; add the stock and steam at 100°C. Process for a smooth consistency. The steam function is also ideal for making stock.



PORRIDGE is simple and easy using the steam function. Place in a solid steam container, with a lid or foil and steam at 100°C for the same time as you would cook it in a microwave. For a creamier finish, stir half way through.

TASKS YOU WOULD HAVE USED YOUR MICROWAVE FOR

REHEATING FOOD, using the steam function does not dry out the food and can enhance the moisture content. A plated meal, covered with foil will take approximately 10-12 minutes. Ready meals will take approximately double the time stated on the packaging.

DEFROSTING is possible using the steam function. Times will vary, but defrosting usually takes half the time it would take to defrost left covered on the kitchen side.

SKINNING OF TOMATOES and peppers is simple using the steam function. Make a small cross in the skin of the tomato, using a knife, and steam for 1 minute. Peppers have a tough skin, and will take up to 4-6 minutes to loosen the skin for peeling.

CHOCOLATE can be melted using the steam function. There is little chance of burning the chocolate. Place into a stainless steel container and cover with foil. Steam for 1 minute.

HOT TOWELS for a home facial, pre-shave or to serve after a meal is simple using the steam function. Dampen towel with water, roll and steam for 1 minute.

OTHER TIPS & COOKING FUNCTIONS

CONTAINERS should ideally be stainless steel and not ceramic. Stainless steel is better at conducting the heat and the food will benefit from quicker cooking times.

AUTOMATIC functions are available for meat, fish, vegetables, reheating and sterilising and defrosting. See the instruction booklet for details.

CIRCULAIRE uses the fan and allows cooking on many levels. The temperature range from 40 - 220°C. Ideal for cooking several items at once, with no cross transference of flavours. For foods that take less than 20 minutes to fan cook, it is not necessary to preheat the steam combination oven.

GRILL is ideal for grilling meat and browning. Use the wire rack with a solid roasting tray below.

HOT AIR & Grill uses a mixture of the fan and grill. This is ideal for cooking thicker cuts of meat and accelerating the browning of traditionally fan cooked foods. It is preferable to use a wire rack and solid roasting tray below.

HOT AIR & Steam combines both cooking functions to provide moist baking and juicy roasting results. It is ideal for bread, puff pastry and joints of meat. Use the same cooking times and temperatures to provide the enhanced result.



Victoria Double oven



PREPARING THE OVEN

- Remove any packaging from inside and outside of the oven.
- Remove the pack including baking trays and metal shelves.
- Place into the oven cavity:



The roof liner is placed over the grill and centralised

The metal rack has the guard upwards at the back of the oven

The trays have the slanted slope with the easy to pull lip at the front of the oven

The telescopic rails are clipped into place on the metal runners

The tray rack is positioned over the top of the tray

Top tips...

Don't forget to heat the oven to a high temperature for 30 minutes prior to first use. This will ensure any manufacturing residues are burnt off.



Wash all baking trays and wire racks before use.





Victoria user guide



The Control Panel



1 2 Display panel 3 4

Please see below a description of the control panel:

The two controls on the far left (**1 and 2**) are for using the auxiliary oven (**top oven**) only.

- **Control 1** is used to select the oven function.
- **Control 2** is for selecting the temperature or to turn the grill on at 270°C.

The display screen in the middle is for the main oven (bottom oven). It will display the current time, the selected cooking function, and temperature, and any time set via the timer.

The two controls on the far right (**3 and 4**) are for the main oven (**bottom oven**) only.

- **Control 3** allows you to select the cooking time and temperature. It is also used when setting the clock.
- **Control 4** turns the oven on and off. Also used to select the oven function for the bottom oven.

Setting the time

To first start using your oven you will need to set the time. Please see instructions below:

- The display screen will show flashing 00.00.
- Set the hours by turning control 3 to the right or left to go up or down.

Top tips...

Remember, you **must** set the time before using the oven.





Victoria user guide



Control Panel



1 2 Display panel 3 4

- Once you have the correct hour repress the control knob 3. Repeat this process for setting the minutes.

- Leave for 5 seconds and the time will now be saved.

If at any other time you would like to change the current time, you can do this from the standby position. Simply hold down control 3 to the right or the left until the hours flash. Repeat the steps above.

Using the Main oven (bottom oven)

- Select a cooking function using control 4. Keep turning the dial until the desired function is visible in the display screen.

- A default temperature will appear, if you would like to change this, press on control 3, then turn up or down until the chosen temperature is selected.

- To start cooking press Control 4.

- To end cooking and to turn the oven off, hold down control 4. Only the time will now be visible in the display screen.

Using the auxiliary oven (top oven)

* when in use the indicator light will be on.

- Using dials **1 and 2**, position to select the desired time and temperature.

- Select a function using control **1**.

- Select a temperature using control **2**.

- To end cooking turn both dials to the upright position at **0**. The indicator light will turn off.

Top tips...

When using the Circulaire function you can cook sweet and savoury at the same time as there is no transfer of flavours.



Super Start guide



SYMBOL	NAME OF FUNCTION	EXPLANATION	HINTS AND TIPS
	Circulaire	Quick cooking, on multiple shelf positions. Even heat throughout. No transference of flavours- ability to cook fish and cakes at the same time. No preheat required if food takes less than 20 minutes. (Unless cooking baked goods).	For best results cook on no more than three shelves at once and cook straight on the enamel baking tray, with the sloping edge at the front of the oven. This will encourage even browning.
	Full Grill	Thermostatically controlled. This will only work with the door closed. Must preheat before adding the food.	Closed door grilling is safer and more energy efficient. Use the solid tray with the wire mesh inset. This will allow the fat to drip away from the grilled food.
	Half Grill	For grilling smaller quantities of food. Only the inner elements will be activated.	Always preheat.
	Top and Bottom function	Ideal for slowed baked casseroles or cakes. No moving air means that both will remain moist. Position the food in the centre of the oven.	Use the metal rack so that the heat can penetrate through the rack and into the food. Take out any other shelves of the oven. Always preheat.
	Turbo	Facilitates the cooking of large joints, due to the extra heat. Similar to rotisserie cooking. To seal in the juices of the meat, place the food into a cold oven and then turn the oven up to 230°C. This will seal in the juices of the meat, once the temperature is reached reduce to a regular roasting temperature.	Great for joints of meat, Yorkshire pudding or loaves of bread.
	Fan and grill	For grilling thicker cuts of meat, such as chops and steaks. The hot air is circulated around the food and will start the cooking on the underside before the meat is turned over.	Perfect for cooking a well done steak, allowing the meat to be cooked through all the way. Use the solid tray with wire mesh. This will allow the heat to circulate around the food and for fat to drip away.
	Fan with upper and lower heat	Great for pizzas as the fan circulates the heat from the top and bottom elements.	Preheat for at least 30 minutes with the pizza stone in place at the highest temperature.
	Eco Pyro	For automatic cleaning of the oven, turning food particles to ash. This is for an interim clean, not for cleaning a heavily soiled oven.	Great for a quick clean before visitors come to visit. Please be aware this programme takes 1 hour 30 minutes, plus extra time for the oven to cool.
	Eco	Uses the grill, fan and bottom element. Ideal for cooking smaller quantities of food.	Food takes a little longer to cook but uses less energy.
	Vapour clean	This uses detergent and water to release the burnt on food from the walls of the oven.	Before the programme starts, spray the cavity with a solution of water and washing up liquid. Pour some of the water solution, approximately 40ml into the circular mould at the base of the oven.